

# THE NATIONAL PROVISIONER

AUGUST 7 • 1948

Leading Publication in the Meat Packing and Allied Industries Since 1891

AUG 10 1948

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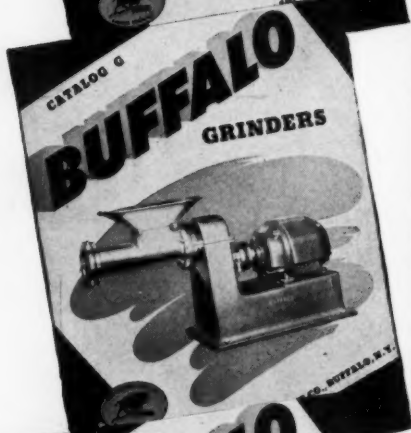
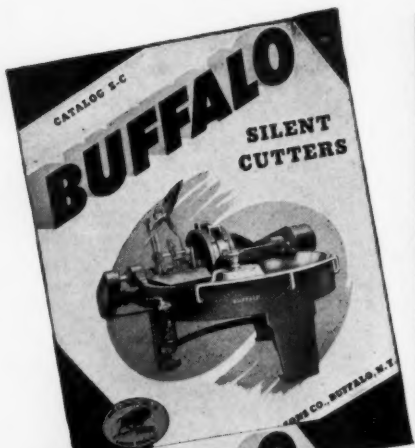
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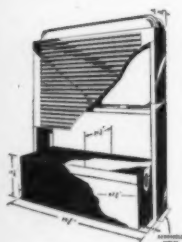
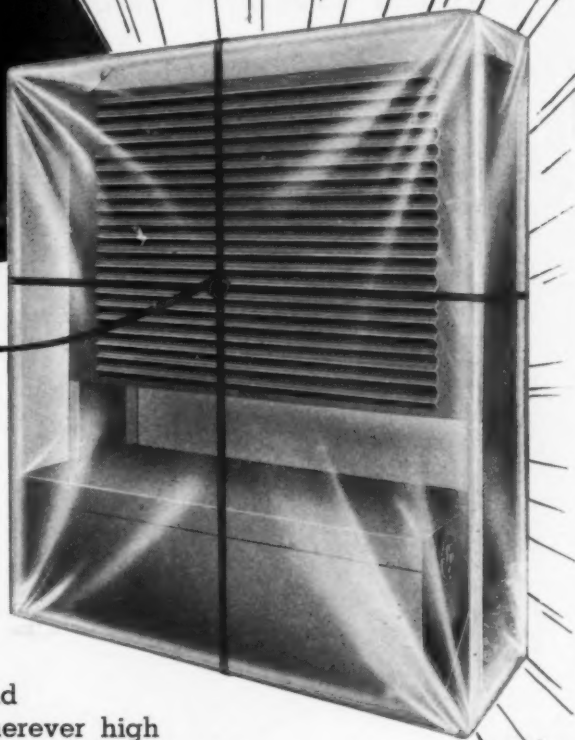


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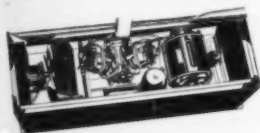
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## THE NEW KOLD-HOLD *Pakage* TRUCK UNIT for HIGH TEMPERATURE REFRIGERATION OF PERISHABLES . . .

The New Kold-Hold Package Refrigeration Unit means lower costs . . . added dividends to you. Its simplicity of installation and operation is the highlight of its success wherever high temperature perishables are transported by truck. Check the following features of the New KOLD-HOLD PACKAGE REFRIGERATION UNIT.



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8. Kold-Hold "Hold Over" Refrigeration plates such as used in this unit have given satisfactory service for over 15 years.

\*A 200V-60 Cycle Single Phase motor can be supplied on request.

The Kold-Hold Catalog contains information on the entire line of Kold-Hold Refrigeration Products. Write for your free copy today!



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profit . . . slicing costs!*

- This revolutionary new machine has been proven in operation in both large and small packinghouses.
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Volume 119

AUGUST 7, 1948

Number 6

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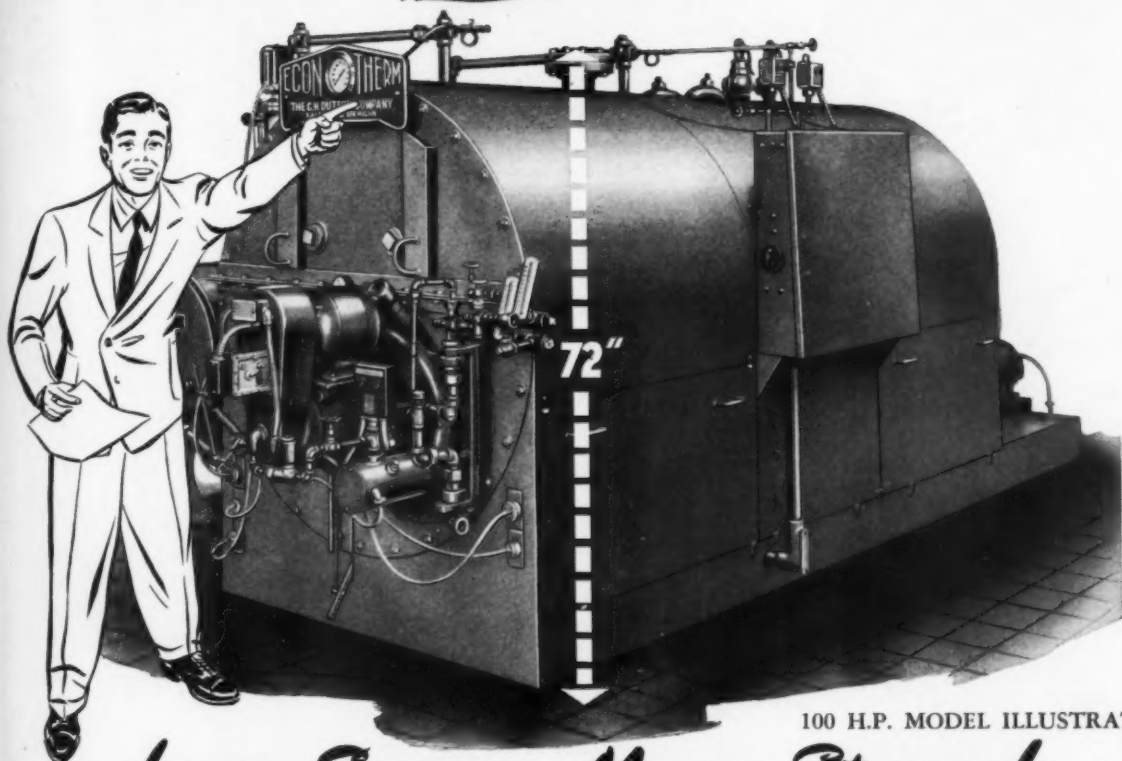
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Here is a new Dutton boiler that gives you all of the great Dutton economy and efficiency features — Off-center Firing... Steady Water Gauge... Rotary Combustion... Induced Draft... Automatic Controls — at a lower cost and in less space. By removing the feed pump and condensate return system from the casing, it has been possible to reduce both height and length

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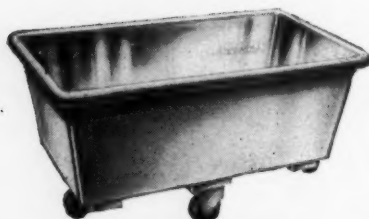
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No. 68  
Round Nose  
Charging  
\$89.15 Up



Steel Drum  
or Barrel  
\$37.00 Up



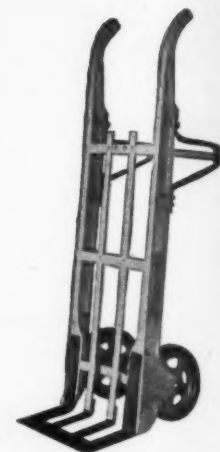
Stainless Sausage Truck  
Jr. Model \$65.00 Up



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Purpose  
Truck  
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Trucks sold by E. G. JAMES Company have been serving the industry for years. If you are not obtaining quotations from us as to Delivery and Prices before placing your next order, we suggest you do so. We believe that you will be pleased with the results.

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We are in a position to furnish certain of the more popular models for immediate delivery and on some of the others better than average . . . investigate today.

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sent on request . .

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improve quality.**

**Our technical division will furnish  
information and advice  
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This boiler feed system, for example, shows how completely Crane fills your piping needs, regardless of the fluids to be handled. For Crane offers the world's most complete selection of brass, iron, steel and alloy piping materials. Standardizing on Crane gives you this 3-way advantage:

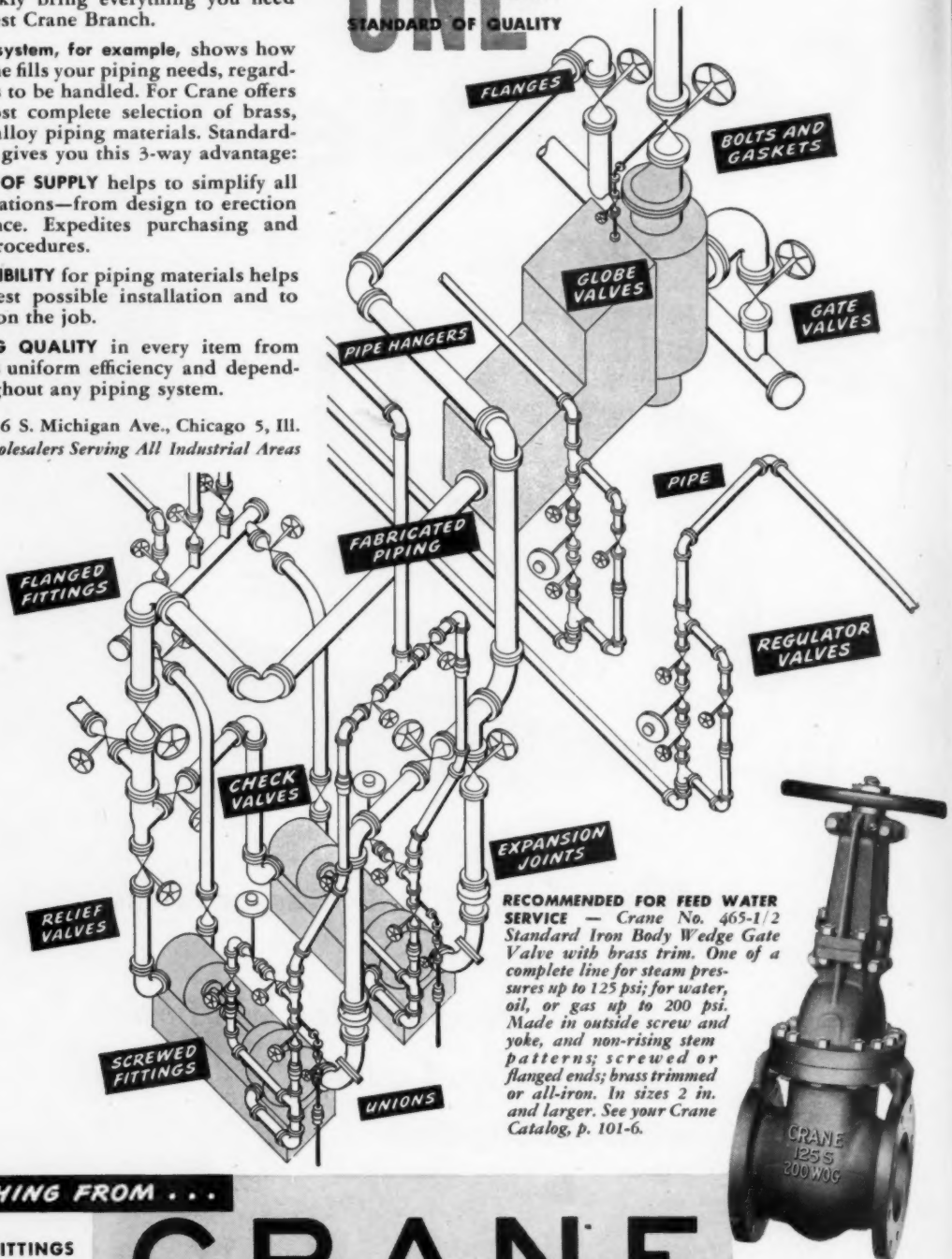
**ONE SOURCE OF SUPPLY** helps to simplify all piping installations—from design to erection to maintenance. Expedites purchasing and store-room procedures.

**ONE RESPONSIBILITY** for piping materials helps to get the best possible installation and to avoid delays on the job.

**OUTSTANDING QUALITY** in every item from Crane assures uniform efficiency and dependability throughout any piping system.

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**FOR EVERY PIPING SYSTEM**



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**BRUISE HAMS?**

**ENDANGER WORKMEN?**

**GET A NIMBLE NUMBER!**  
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## INSTALL A BOSS

### BOSS JUNIOR JERKLESS HOG HOIST Capacity 175 hogs per hour



The BOSS Junior is self-contained. Built of rigid angle iron faced with steel plate, it requires no support from other members of the hog killing department. It is simple to install, safe to operate and requires no adjustments. Minimum floor space requirement allows maximum sticking and bleeding rail and direct connection with rail forms continuous, unbroken rail from shackling pen to scalding tub. Hoists 75 feet per minute and operates without jerk or miss. Special attachment permits use for calves and sheep. Write for details and specifications.

### BOSS SENIOR JERKLESS HOG HOIST Capacity 400 hogs per hour



This hoist is also self-contained, is built of rigid angle iron with steel plate face, and requires no other supporting members. Simple of installation and safe in operation, it requires no periodical adjustments as do hoists built without complete structure. This hoist, like the BOSS Junior, is built for direct connection with bleeding rail, thus forming a continuous, unbroken rail from shackling pen to scalding tub. Special attachment permits use for calves and sheep. Furnished single or double, right or left discharge, it operates smoothly without jerk or miss. Choice of drives available to fit your plant requirements. Write for details and specifications.



**THE Cincinnati BUTCHERS' SUPPLY COMPANY**  
**CINCINNATI 16, OHIO**

# Meet New U.S. Ruling!

## STERILIZE AFTER *Each* DEHORNING OPERATION!



Cover of Globe-Black Dehorner prevents splashing of sterilizing water and acts as safety device. Note foot lever which operates knives.



Dehorner in operation at one Armour & Co. plant. Capacity: 145 heads per hour. Knives are sterilized after each dehorning operation.

With the Globe-Black Dehorner, it's *easy* to meet the new Department of Agriculture regulation. Not only can you sterilize after *each* dehorning operation, you can do it *automatically*. Capacity is 145 heads per hour!

Operation is quick and efficient. Sixty pounds of air pressure is released simply by pressing a foot pedal—two razor-sharp knives mesh instantly, and the horn is

sheared without leaving a trace of hide on the skull. Place the cover in down position and pull a lever—sterilizing water sprays the knives. The cover prevents splashing and makes it impossible to insert anything between the knives during sterilization.

*Write for complete details*

33 Years Of Serving The Meat Packing Industry With Expertly Designed Equipment

*The* **GLOBE** *Company*



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## ALL EXHIBIT SPACE IS ALREADY RESERVED FOR INSTITUTE CONVENTION

Requests for exhibit space at the American Meat Institute's forty-third annual meeting at the Waldorf-Astoria hotel, New York city, September 20, 21 and 22, have been in greater demand this year than ever before, the Institute reports. Every available inch in the three rooms set aside for packinghouse equipment and supply companies has long been reserved.

All exhibits this year will be on the same floor level as the ballroom in which the meeting sessions will be held—the Jade Room, the Basilidon Room and the Astor Gallery. The PROVISIONER will publish a complete list of all exhibitors and their exhibit spaces in the next issue.

Fred Waring and the entire organization of the "Meat and Music" radio show, broadcast twice weekly over NBC stations under the sponsorship of the AMI, will present a concert at the annual dinner on Tuesday evening, September 21.

The Institute has requested that meat packers promptly send them the names of the persons from their firms who will attend the convention. Registration blanks for this purpose have been mailed to all members.

## NARMD Want Meat Prices Explained; Ask Packers to Alter Some Practices

The National Association of Retail Meat Dealers, at its annual convention in Chicago this week, went on record as favoring widespread publication of facts explaining current high meat prices, in order to help prevent the retailer from receiving unjust blame for the situation and to help offset recent buying resistance. The NARMD specifically asked the American Meat Institute to use its advertising facilities to educate the public on reasons for high prices.

Several resolutions condemning practices of meat packers and wholesalers and other food manufacturers, were passed by the association. One resolution asked packers to discontinue selling directly to hotels and restaurants, a practice which the NARMD says has increased tremendously in recent years. The association also opposed the practice of food manufacturers of selling their products to firms or corporations for distribution to their employees or business friends as premiums or gifts at Christmas time, or at any other time.

(Continued on page 18.)

## Canada Lifts Controls on Export of Live and Dressed Lamb, Mutton

Canadian controls on the exportation of sheep, lambs, mutton and lamb carcasses and by-products were terminated on August 3. The controls had been in effect since 1942 except for a portion of 1944 and 1945.

The U. S. Department of Agriculture reports that the action of the Canadian government in abolishing the controls apparently was taken in view of the approaching heavy marketing season, and because the items involved are not included in the United Kingdom meat contract with Canada.

Prior to World War II the United States imported from Canada from 2,000 to 4,000 head of sheep annually, mostly for breeding purposes. Canada first established export control of sheep about October 1, 1942 as a part of wartime controls. The ban was lifted temporarily September 29, 1944 but re-imposed July 6, 1945 when Canadian meat rationing was re-instituted. About 135,000 head of sheep and lambs were exported to the United States in the last three months of 1944, and about 92,000 head were exported during the first six months of 1945 prior to the resumption of export controls over sheep and lambs.

Since present sheep numbers in Canada are less than 60 per cent of the number four years ago, it is unlikely that the volume of sheep that will enter the United States during the remainder of 1948 will approach the number that came in during 1944 when the controls were first lifted. Present United States tariff duties on sheep and lambs are \$1.50 per head, while rates on mutton and lamb are 2.5 and 3.5c per pound, respectively.

A year ago the Canadian government removed its export restrictions on poultry following failure of the United Kingdom to renew its contract for dressed poultry. Export restrictions on live cattle and hogs and on beef and pork are still in effect. Canada has a contract to sell beef and bacon to the United Kingdom.

## CIO CONFERENCE CALLED

According to a publication of the Swift Chicago plant Local 28 of the UPWA, CIO, a national one-day conference will be held in Cedar Rapids, Ia., Sunday, August 15, to "discuss and recommend action on the recent 'purge' of International staff members who were actively engaged in the election of officers in the convention in Chicago last month." The paper stated that all CIO locals will be represented.

## Congress Gives Icy Eye to Ceiling and Rationing Proposals

ADMINISTRATION plans for price controls and rationing on meat and other basic commodities were given short shrift in Congress this week and it appears that the special session will end soon without paying much attention to the anti-inflation program proposed by President Truman.

Paul Porter, former administrator of the Office of Price Administration, took his rollback, wage regulation, rationing and inventory control proposals before the Senate banking committee early this week but was given as little support there as he received from the House group a week earlier (see THE NATIONAL PROVISIONER of July 31, page 17).

Secretary of Agriculture Brannan also appeared before the Senate committee in support of meat price control and rationing. He predicted higher meat prices through the rest of this year (see page 12) and offered two programs for accomplishing meat price and rationing control. One would involve an "animal-to-consumer freeze," and the other a scrip money and rationing ticket program which would apply only to the consumer. The committee made it clear that it did not intend to consider direct price control and rationing at the present session of Congress.

Late in the week it appeared that the only anti-inflation measure which would pass Congress would be a bill giving the Federal Reserve Board additional power to control bank credit expansion, re-impose wartime consumer credit restrictions and raise the gold reserves that Federal Reserve Banks must hold against deposits and currency.

Rumors still persist in Washington that a meeting was held about a week ago at which meat industry representatives were asked by government officials to do something about meat prices and were also requested for information on the proportion of meat inventories suitable for Army purchase.

## ANTI-TRUST INDICTMENT

In an anti-trust case which may have widespread implications, eight Chicago dairies were indicted by a special federal grand jury late last week for price conspiracy. They were charged with dividing business among themselves to eliminate competition.

Following the indictment the jury was dismissed, with no action being taken on an investigation of pricing practices in the meat packing industry.



# PEOPLE LIKE MEAT

*and they keep pressing with their dollars for more than is available*

**B**UYERS' STRIKES against meat prices will have to be more general and sustained than they have been in the past in order to have much effect on meat and livestock prices in the next few months.

The scattered reduction in meat purchases resulting from local campaigns, such as the one currently underway at Dallas, Tex., and the individual abstinence of housewives all over the country, are bucking the seasonal decline in livestock and meat supplies. Bidders and their purchasing power are being withdrawn from the meat market—but the available supply is shrinking at the same time.

Consumers could break and hold meat prices at a considerably lower level—but it is improbable that they will do so.

Secretary of Agriculture Brannan this week told the Senate banking and currency committee that meat prices would be higher through the rest of this year. He suggested two programs for accomplishing meat price and rationing control. One would involve an "animal-to-consumer freeze," and the other a scrip money and rationing ticket program which would apply only to the consumer. The committee, however, does not intend to consider direct price control and rationing at the present session of Congress, according to reports.

In a recent review of the livestock and meat situation the U. S. Department of Agriculture predicted that commercial production in the last half of this year may be 10 per cent below 1947. In its seasonal decline production will reach the lowest level of the year in the late summer and early fall. As meat supplies decrease, prices of meat are expected to increase further. Demand for meat is stronger than a year earlier because of higher wages and other income.

Why are meat and livestock prices at record high levels?

R. J. Eggert, associate director of the department of marketing of the American Meat Institute, this week gave some of the reasons to the members of the National Association of Retail Meat Dealers at their annual meeting in Chicago:

Meat prices are established by all consumers, as a group, and by what they are able to pay for the available supply. A larger supply results in a lower price, if there is no change in consumers' desires and ability to pay. The more all consumers, as a group, are willing and able to pay, the higher the price, if there is no change in the meat supply. Meat prices are up because—

1. There is less meat now than last winter, due to seasonal reduction in



livestock marketings, and there is even less meat than a year ago, largely resulting from the sharply decreased corn crop last year.

2. Consumer incomes, as a group, are at a record peak—nearly triple prewar—and there are 16,000,000 more jobs.

3. The population of the United States is now 145,000,000 compared with 130,000,000 ten years ago.

4. Distribution of incomes is wider than in the prewar period. Some people are eating more meat than ever before, but this leaves less for others. The real income of the average person is one-fourth greater than in 1939, after adjusting personal income for increased taxes, higher cost of living and population increase.

5. Other factors have arisen, such as better understanding of the value of meat in the diet, habit influence of large per capita consumption of meat by the armed forces, wide publicity meat received during the war and expansion in consumer credit.

Eggert did, however, predict some improvement in overall meat supplies by October.

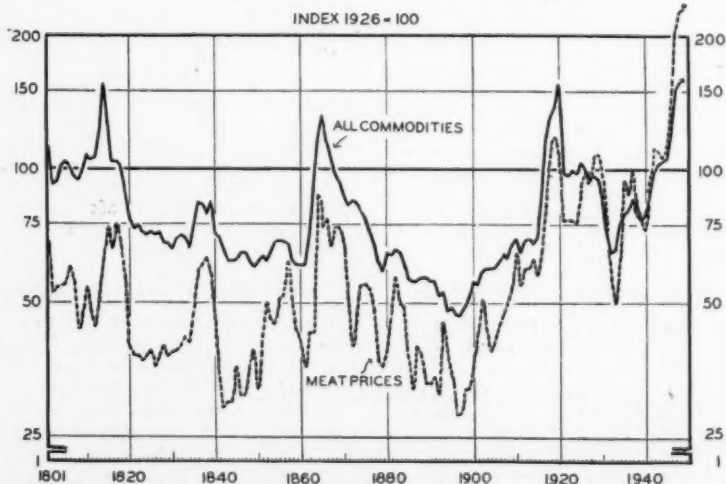
"It is expected," he said, "that meat supplies this fall and winter will be about 10 per cent larger than supplies now available. Highly favorable prospects for a record feed grain production this summer and fall (up one-third from the short crop of a year ago) is expected to result in a small increase in overall meat output in 1949. Indications are there will be a really substantial increase in our meat supply, especially pork, during the early '50s.

"A long-range look at the probable seasonal distribution of meat next year suggests relatively large supplies of pork during the first quarter, somewhat more beef in the second quarter than was marketed this year, a seasonal reduction in most meats again next summer, followed by a substantial increase in supplies (especially pork) during the last quarter of the year.

"Consideration of the many pros and cons affecting employment and consumer incomes suggests a continued high level of consumer demand for meat for the remainder of this year and probably extending throughout 1949."

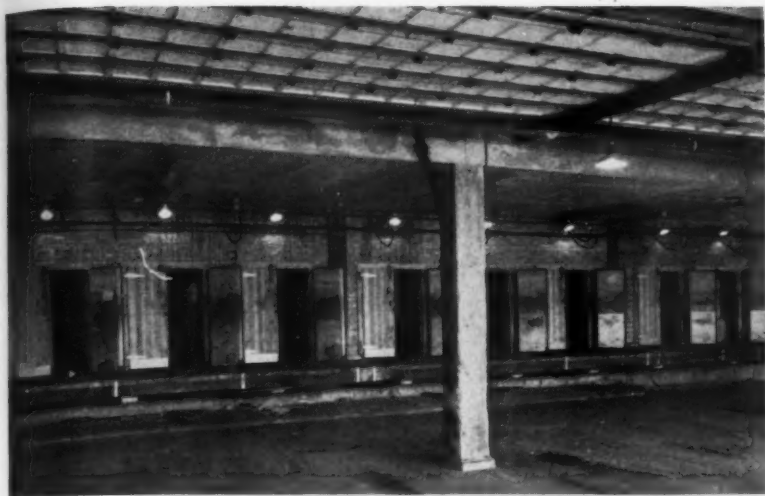
## MEAT PRICES COMPARED WITH ALL COMMODITY PRICES

WHOLESALE 1801-1948



SOURCE: ALL COMMODITIES INDEX FROM BUREAU OF LABOR STATISTICS; MEAT PRICE INDEX BASED ON PRICES OF MESS BEEF AND MESS PORK AT NEW YORK 1801 THRU 1948; B.L.S. 1926 THRU 1948, "AVERAGE OF FIRST 4 MONTHS 1948."





## ILLINOIS PACKING CO. BEEF REFRIGERATED ALL THE WAY

**B**ELIEVING that improvements in operating methods which raise the quality of its products should be brought to the attention of the retailers who buy from the firm, the Illinois Packing Co. of Chicago is using the theme "Completely Refrigerated from Storage Floor 'Til It Reaches Your Store" in current advertising to the retail trade in its sales area.

This advertising heralds the completion of the Chicago plant's refrigerated truck loading dock and its acquisition of a new fleet of insulated and refrigerated delivery trucks.

With the completion of this part of the firm's building and re-equipment program, the packer has closed the refrigerating cycle which now protects the quality of Illinois products from the time they leave the killing floor until they are delivered in the retail dealer's box.

The firm sells most of its meats under its own brand name and considers complete refrigeration protection essential for the establishment and maintenance of high quality standards. Eugene Meyer, jr., vice president in charge of sales, states:

"The customer frequently selects his carcasses in our sales cooler and we want to deliver them in the same condition as they were when purchased. During hot weather, long delivery runs sometimes cause sweating, detracting from the carcass bloom and color. The softened beef often loses part of its desirable conformation. Our new refrigerated delivery cycle eliminates any of these undesirable possibilities."

The new loading dock and fleet of delivery trucks should be of interest to other packers and sausage manufacturers desirous of giving their products maximum refrigeration protection.

The new truck storage and loading dock, which is housed in an all-enclosed plant addition with its second floor devoted to office space, has two major sections—the garage and the refrigerated loading dock. The garage section consists of 18 truck stalls divided into six bays, each with its own rollaway outside garage doors. These are electrically operated. The garage area, in which the trucks are parked overnight is equipped with two portable steam heaters. The area is also used for servicing and cleaning the trucks. It extends to the loading dock loading ledge and is 35 ft. in depth.

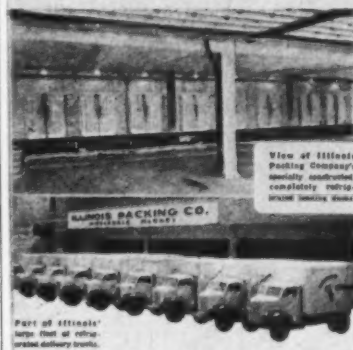
The refrigerated loading dock proper is an area 100 ft. long x 14 ft. deep with a 5-ft. uncooled loading ledge extending into the garage. The loading dock is completely refrigerated with four Gebhardt units and opens at the rear and one end through refrigerator doors into the order coolers and the scale house.

As shown in the photograph on this page, the refrigerated loading area proper opens onto the 5-ft. loading platform through twelve York double refrigerator doors. Since one end of the refrigerated dock extends beyond the main plant building, the back of this section of the dock has been pierced with six more doors which open into a paved area and permit the unloading or loading of six more trucks. A total of 18 trucks may be loaded simultaneously.

The refrigerated loading dock walls are brick 16 in. thick and the walls and ceiling are insulated with 4 in. of cork.

The firm's new insulated trucks, all of which are equipped with Dole hold-over plates, are moved to the edge of the loading platform at 5 o'clock in the afternoon. At this time they are cut

**COMPLETELY**  
*Refrigerated*  
**FROM STORAGE FLOOR 'TIL**  
**IT REACHES YOUR STORE**



**A**LL Illinois branded beef . . . FANCY, CROWN and MERIT . . . is completely refrigerated all the way . . . from the moment it reaches our modern coolers until the time it arrives at your store.

That's just one of the important reasons Illinois branded meat moves faster from your showcases to your customer's refrigerator. Illinois' top-conditioned beef literally "sells on sight" . . . gives you faster profits, more satisfied customers.



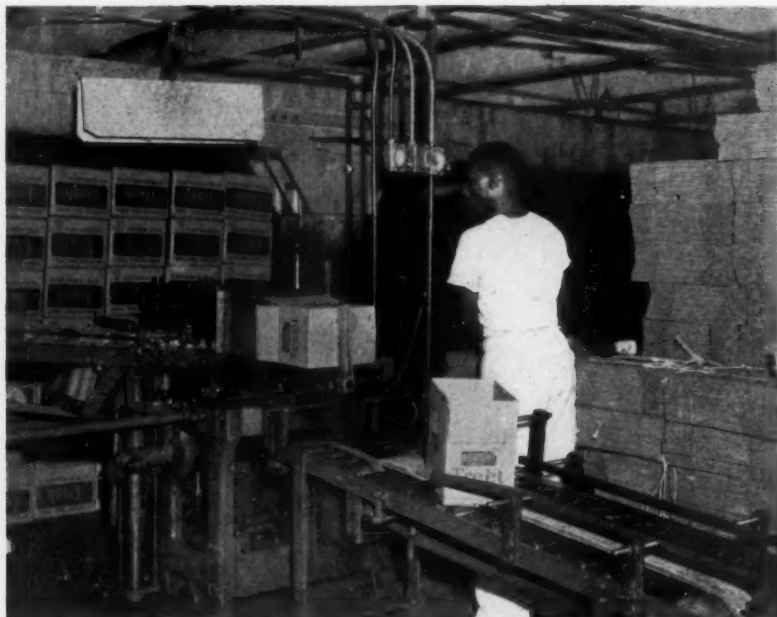
**OUR ASSURANCE OF TOP QUALITY MEAT**

in on the plant's central refrigeration system to chill the eutectic solution in each of the truck's holdover plates. A brine header runs along the ceiling and is equipped with 12 couplings—one for each truck spotted at the platform. Temperature of the trucks is pulled down to 40 degs. F., or equivalent to that maintained in the plant's beef coolers.

At 9 o'clock in the evening the loading gang starts work on the trucks for following morning's delivery runs. The gang loads one truck at a time, although Illinois officials state that as many as four of the double refrigerator doors through which product is loaded into the trucks may be opened at once and the temperature still maintained at 40 degs. F.

When the last truck has been loaded the workers disconnect the brine couplings from the trucks, which are then protected for a 12-hour delivery run. The loading operation is usually completed by 4 a.m. The drivers roll out

(Continued on page 33.)



## Packing of Luncheon Meat Cartons is Mechanized

**T**HE oblong 12-oz. can has generally been accepted in the meat packing industry as the best consumer type container for the luncheon meat products. Being an odd-shaped can, the entire layout for automatic handling had to be adapted to the container's dimensions. Until recent years the total volume of the product was small and many of the tasks connected with processing this can were done by hand. Today, however, the oblong can line may be largely mechanized, including the costly hand job of packing cans into cartons.

In this article the operating record of one of the oblong can packers, the Standard-Knapp machine, will be described. For the oblong can processor, plagued with labor shortages and high manufacturing costs, an automatic packer might be a sound purchase.

In one meat plant visited the layout included a can washing machine, the automatic packer and an automatic gluer. When the line was visited, there were three men feeding the cans from the retort baskets into the washing machine. The cans travel to a guide sprocket which, operating on a turn-

stile principle, feeds the cans into two lanes and onto a tipper which causes them to fall flat on the conveyor belt on which they move in two parallel lines to the automatic packer.

This machine is operated by one man who places an empty carton over the feed funnel and pushes the operating lever, watches the machine fill the carton and guides the filled carton onto the glue conveyor line.

In operation the machine has four stationary levels to which it succes-

sively guides the oncoming cans. As six cans fill each of the four levels, a plunger arm, working perpendicular to the can flow, slides them off the levels into the carton which is placed on the conveyor by the feed funnel retaining arm.

The filled cartons travel by an operator who inserts a package with the correct number of can keys and on through the automatic gluer which closes the cases. The glued cases are taken from the conveyor by an operator and placed on a trackless train for movement to the warehouse. When observed the machine was packing 165 cans per minute. (The machine is capable of packing 180 cans per minute. Operation was below standard because of short work week.)

Prior to the installation of the automatic packer, the firm employed four girl packers whose production rate was a third less than that of the machine. The manual packers were able to handle only the number of cans which two men fed through the washer. At a flow greater than that of two washing machine feeders, the whole packaging line became cluttered as the table layout was not long enough to permit additional packers to handle the extra cans. From the standpoint of labor costs the plant attains a productivity 33% per cent greater with the automatic packer than with the manual packing and a 75 per cent reduction in direct labor expense.

Costs are further reduced through the use of an automatic gluer which replaces a carton gluer and a carton stitcher.

It is estimated that in terms of increased productivity, the automatic packer will pay for its installation in about 40 operating weeks.

In another plant visited the cans are taken directly from the retort baskets and fed into the packer lanes. The cans

(Continued on page 28.)



### CARTONING AND GLUING

**ABOVE:** A view of the automatic packing machine showing carton being held in position over the feed tunnel by the retainer arm which places the filled carton on the conveyor. The cans are seen traveling into the lowest level and the plungers can be seen on the far side of the feeding conveyor. **RIGHT:** Automatic gluer sealing top and bottom of fibreboard luncheon meat cartons.



## Omaha Plant Adopts New Ideas in Improving

**I**N A building program primarily intended to bring the plant into conformity with specifications of the Meat Inspection Division, the Greater Omaha Packing Co. of Omaha, Neb., has added other facilities to improve killing and refrigerating efficiency and to enable the firm to increase its slaughter of cattle in the future.

A new head washing, inspection and working section has been added to the cattle killing floor and the entire department has been walled with glazed tile to half its height.

One feature of the one-bed killing floor will be of interest to other meat packers who must carry on their beef operations in a restricted area. This is the method of suspending the carcass splitting saw employed in the plant. The firm's supervisors found that the conventional counterweight arrangement impeded production because it got in the way of the butchers. A. S. Cohen, plant superintendent, then worked out a means of eliminating the counterweight and keeping the splitting saw clear of the butchers when not in use and yet readily available when needed.

The device consists of a vertical rod suspended from the ceiling which serves as a pivot for a horizontal arm carrying at its end a spring type winch for re-

tracting and unreeling the light cable supporting the carcass splitting saw. The vertical pipe is centered on the dressing bed and is braced by four other pipes which angle from it to the ceiling. A "T" revolving with the vertical pipe as an axle extends into the horizontal arm which carries the winch and saw.

A Thor balancer—a spring type winch—is mounted at the end of the horizontal arm. This winch reels up the carcass saw's suspension cable when the saw is not in use, and removes the splitter from the work area without substituting a counterweight for it.

The arrangement permits the horizontal movement of the saw through 360 degs., easy movement of the saw up and down, and also permits any side-

ward movement of the saw while in operation. The entire framework is above the heads of the floorsmen.

In anticipation of greater slaughter volume, the firm has also built a new hide cellar of all concrete construction. Its dimensions are 40x60x15 ft. The roof of the hide cellar, which in reality is a new building, serves as the floor of a 100-head cattle holding pen. Hides are chuted to the cellar from the killing floor nearby.

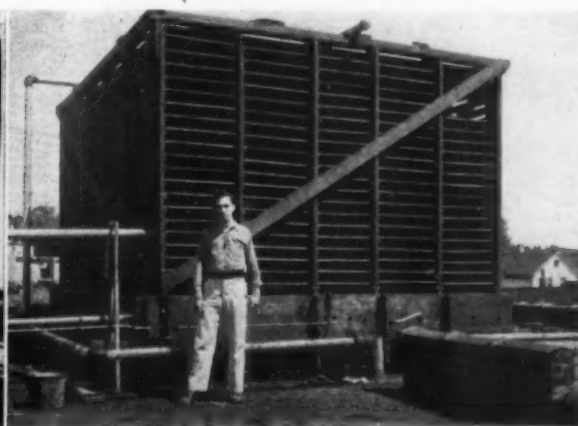
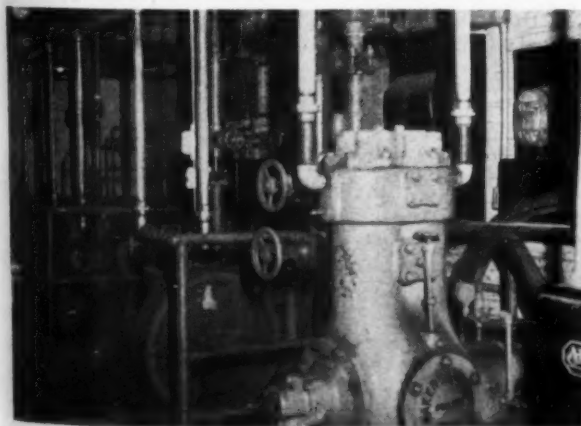
Addition of a 5-ton Baker compressor made it necessary to supplement the plant's condensing facilities. The firm had been employing a shell and tube unit, utilizing city water, but water bills were becoming prohibitive. As a result, a new cooling tower was installed and special attention was given to the problems of maintenance and service life of this addition. Creosoted lumber was used throughout the unit since it had been observed that untreated wooden parts of a cooling tower have a short life expectancy.

The water level is maintained at the bottom of the tower, permitting the use of a smaller pump. The tower works automatically in accordance with the head pressure on the refrigeration machines. On windy days, when the water

(Continued on page 29.)

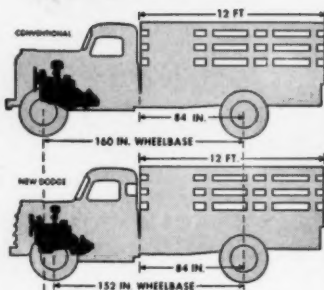
### KILLING AND REFRIGERATION

**ABOVE:** At the left is a view of the killing floor showing the splitting saw which operates without a counterweight. On the right is J. M. Wilsey, MID inspector, checking beef heads in the new head working area. **BELOW:** At the left is the new compressor in the foreground with other refrigeration units. In the right photo, A. S. Cohen, plant superintendent, stands alongside the new cooling tower.



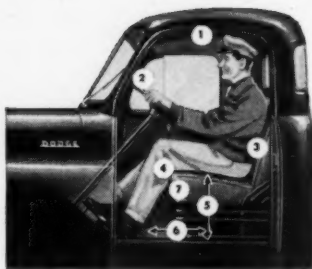


# Only Dodge gives you all these features



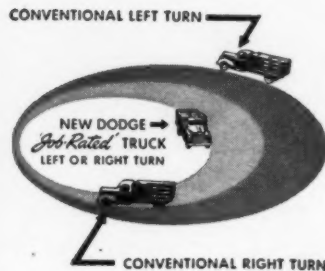
## BETTER WEIGHT DISTRIBUTION

By moving the front axle back, and the engine forward, more load is carried on the front axle, giving Dodge "Job-Rated" trucks much better weight distribution, plus ability to haul more payload.



## MORE COMFORT AND SAFETY

1. Plenty of headroom. 2. Steering wheel right in the driver's lap. 3. Natural, adjustable back support. 4. Proper leg support. 5. Chair-height seats. 6. 7-inch seat adjustment. 7. "Air-O-Ride" cushions, adjustable to weight of driver and road conditions.



## SHORTER TURNING DIAMETERS

You can turn in much smaller circles, right and left, because Dodge "Job-Rated" trucks have an ingenious new type of "cross-steering," plus shorter wheelbases and wider tread front axles.

# WITH THE TRUCK THAT'S "Job-Rated" TO FIT YOUR JOB!



A truck that fits your job saves money . . . and lasts longer. It's easy to see why.

If your truck is too big, you waste gas and oil carrying unnecessary weight. If it's too small, breakdowns run up excessive maintenance costs.

There's no need to drive expensive "misfits." Go to your nearest Dodge dealer. Tell him what you haul, how much it weighs, and where you haul it. He will then recommend a Dodge "Job-Rated" truck specifically engineered and built . . . to fit your job.

Such a truck will have "Job-Rated" power . . . the right one of seven great truck engines.

It will have exactly the right clutch, transmission, rear axle . . . and every other unit . . . to haul your loads over your roads.

In all, there are 248 basic "Job-Rated" chassis and body models. They are engineered and built for gross vehicle weights up to 23,000 pounds, and for gross tractor-trailer weights up to 40,000 pounds. Each is "Job-Rated" for maximum economy, typical Dodge dependability.

*And remember . . .*

ONLY DODGE BUILDS "Job-Rated" TRUCKS

# DODGE "Job-Rated" TRUCKS

FIT THE JOB . . . SAVE MONEY  
... LAST LONGER



# SAUSAGE *Production and Selling*

## PROCESSOR EMPLOYS VACUUM TO GET TIGHT FIT ON SECOND CASING ON LIVER SAUSAGE

**T**O INCREASE the shelf life and improve the appearance of its fresh liver sausage and braunschweiger stuffed in artificial casings, Glaser's Provisions Co. of Omaha has developed a supplemental vacuum stuffing technique which should be of interest to other packers and sausage manufacturers.

From tests conducted by the firm in cooperation with retail meat dealers, it has been found that the use of the technique has increased the shelf life of these two sausage products to as long as 27 days. It is reported that at the end of this time there was no appreciable shrinkage or loss of color, texture and flavor when the liver sausage and braunschweiger were kept in ordinary refrigerated show cases.

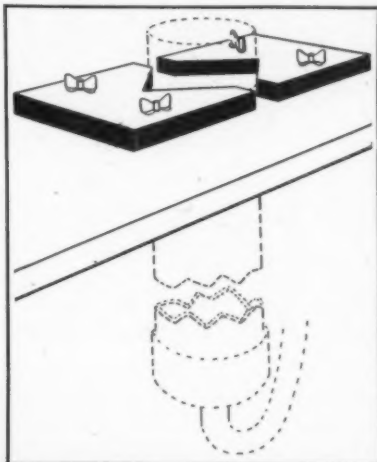
Basically, the technique involves the addition of a tight-fitting outer casing to braunschweiger and liver sausage stuffed in an opaque artificial casing. This is made possible by pulling a vacuum on the outer casing to distend it sufficiently to permit the insertion of the sausage. The operation, as performed in the Glaser plant, requires the use of a modified sausage truck and a small portable vacuum pump. The sausage truck was converted into a work table which can be moved about.

At Glaser's all shelves but one were removed from a shelf type sausage truck. The remaining shelf was welded to the truck at a standing working height. Mounted in this table top in a vertical position is a 32-in. stainless steel tube about 3 in. in diameter. The top of the tube is open and its bottom is closed except for a line leading to the vacuum pump. Most of the tube lies below the table and it is held in place in V-shaped slots in two removable wooden braces. The wooden braces are V-slotted to furnish maximum bearing area on the tube and are held in place by bolts and wing nuts. The whole unit can be removed for cleaning.

The table made from a truck may be moved into any of the bays in the sausage holding cooler and the finished

product is moved on it to the order desk for packing and shipping. This minimizes handling.

In operation the liver sausage and braunschweiger are processed and stuffed in the conventional manner in



regular opaque artificial casings with a diameter of 3 in. and a second-tie length of about 32 in. After chilling, the sausage are removed from the hanging racks in the cooler and placed on the special table.

A clear cellophane casing, on which the first tie has been made, is inserted in the tube with the closed end down. The diameter of the cellophane casing is slightly smaller than 3 in. When the casing has been inserted in the tube the operator lips the upper end over the top rim of the tube and starts the portable electric vacuum pump. A partial vacuum is pulled through the bottom of the tube which, in effect, distends the cellophane casing and pulls it snugly to the sides of the tube.

The opaque-cased sausage is inserted in the tube inside the cellophane casing and the vacuum pump is stopped. The distended cellophane casing immediately springs back toward its natural dimensions and forms a tight fitting outer covering for the stuffed sausage. The second tie in the cellophane casing is made snugly at the top and the unit is removed from the tube.

It is reported that a trained employee can handle over 100 units per hour.

The double-cased sausage has a pleasing appearance and the brand identification on the opaque container is easily read through the transparent outer covering of cellophane. The cellophane casing also has enticing lustre and sheen which are suggestive of freshness and cleanliness.

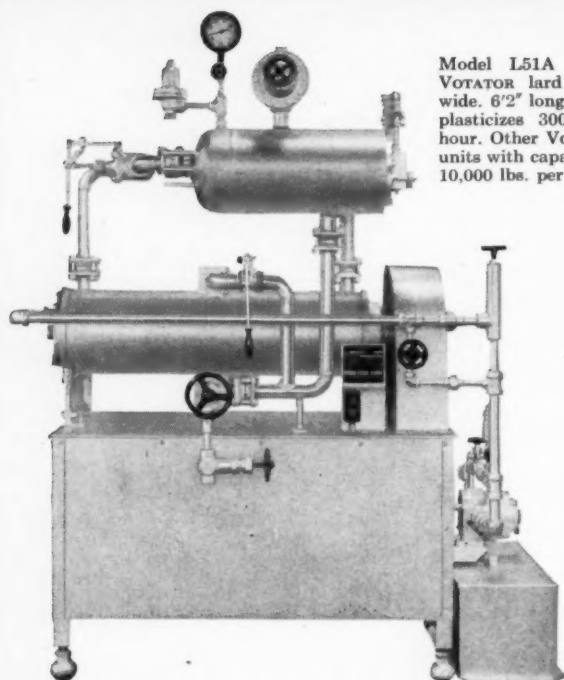
In addition to improving appearance



### SOME STEPS IN VACUUM SECOND STUFFING

**ABOVE:** Preparing the cellophane casing for insertion into the vacuum stuffing tube. Note the special table and the vacuum pump. **LEFT:** Lipping the cellophane casing over the top rim of the tube to hold it in place during the time it is distended under vacuum and the cased liver sausage is inserted. The legend on the opaque casing can be read through the outer transparent covering.





Model L51A ("Junior") VOTATOR lard unit. 5'2" wide. 6'2" long. Chills and plasticizes 3000 lbs. per hour. Other VOTATOR lard units with capacities up to 10,000 lbs. per hour.

## "brought more actual profits than any other equipment"

**L**ET a VOTATOR user do the talking. We quote Mr. D. A. Scott of Brown & Scott Packing Co., Wilmington, Del.:

*"As you know, I was formerly associated with another meat packer. We purchased a Junior VOTATOR lard processing unit in 1943 and, in my opinion, it brought the company more actual profits than any other piece of equipment. As a matter of fact, we were able to raise the selling price of our lard as compared to lard made with other equipment."*

*"We are now building our own meat packing plant and are pleased to include VOTATOR lard processing apparatus as part of our original equipment."*

Continuous, closed lard processing with VOTATOR apparatus puts money on the profit side of the ledger for packers large, medium,

and small. Write for data about the wide range of capacities available in standard VOTATOR lard units.

Investigate VOTATOR's all-out engineering service in regard to stream-lining all processing operations.



## LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of the Girdler Corporation.

THE GIRDLER CORPORATION, VOTATOR DIVISION, LOUISVILLE 1, KY.

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.

and lengthening sales life, the new technique has strengthened the sausage and made it easier to handle without breakage.

Officials of Glaser's Provisions Co. are pleased with the package and with the acceptance given it by the retail trade.

## NARMD Annual Meeting

(Continued from page 11.)

A resolution presented by the Greater Cleveland Retail Meat Dealers Association proposed that the national group attempt to obtain a better trim on all wholesale cuts of meat, particularly on pork products such as loins, shoulders, hams, etc. In this connection, the national association was asked to support a proposed plan to export lard to Europe at the expense of vegetable oil products. It was explained that this would create a higher price for lard, allowing a better trim on pork products.

The Cleveland group also asked that the association attempt to increase prices paid for shop fat, suet bones and all other salvagable waste materials of retail meat stores. It recommended that members discontinue collecting household consumer greases, as a means of stabilizing markets for waste materials.

Another resolution favored support of the recent report of the Federal Trade Commission which recommended revisions in the Clayton Anti-trust Act to prevent monopoly on the part of large corporations, "who through loopholes in the act are gradually defeating the purpose for which it was intended."

All officers of the association were re-elected. Next year's convention will be held in New York city, George Dressler, executive secretary, announced.

## HYGRADE TO REDEEM BONDS

Hygrade Food Products Corp. has notified holders of its first and refunding mortgage, convertible 6 per cent gold bonds, Series A and B, due on January 1, 1949, that \$51,900 of these bonds have been designated by lot for redemption on October 1, 1948 at 105 per cent plus accrued interest. On and after the redemption date, bonds should be presented for payment at the principal offices of the Irving Trust Co. of New York or the City National Bank and Trust Co., Chicago.

## MEXICAN CATTLE MARKETINGS

Northern Mexico's agriculture is suffering from a delay in seasonal rains in June, according to USDA. The condition of livestock, particularly cattle, was reported poor, and it is reported that almost all of the new canning plants which operated steadily throughout early 1948 have suspended operations temporarily because of inability to buy cattle.

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## AMI Ad Carries Complete Food Value Chart on Meat

A new food value chart showing how good meat is as a source of complete protein, B vitamins and food iron is featured in a new American Meat Institute advertisement in *Life* magazine. The ad is based on the most up-to-date scientific data available and has been approved by some of America's foremost food authorities.

The Institute's meat educational program has been keeping the public posted for years on meat's excellent food values. In fact, meat advertising has set the pace in this connection and now many food advertisers are listing food values as principal reasons to buy their products.

*Life* magazine claims a readership of 26,000,000. This would mean that one out of every four people in the United States will have an opportunity to see the new food value chart on meat. The same information will be brought to the attention of listeners to the Fred Waring show, and reprints of the ad are being sent to all participants in the meat education program for distribution to salesmen.

## CIO-CUDAHY SIGN CONTRACT

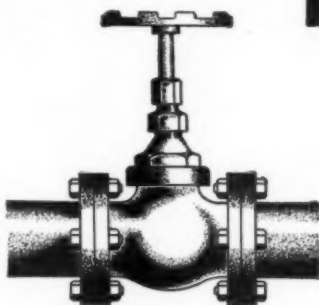
The United Packinghouse Workers union, CIO, and the Cudahy Packing Co. have signed a one-year agreement which will take effect when the present contract expires, August 11. Provisions are about the same as under the old contract and are similar to the Swift & Company contract which was signed recently.

Contract meetings are being held with Armour and Company. No meetings have been set with Wilson & Co. for the purpose of negotiating a contract. No contract is in effect at Wilson, according to a company spokesman, because it was canceled by the company when the union repudiated and breached the contract. The union recently filed unfair labor practice charges against Wilson before the National Labor Relations Board. An informal meeting with Wilson officials has been set by the NLRB for this weekend, but a hearing has not been scheduled.

## LARD FUTURES HEARING SET

Oral arguments on a motion from Ralph W. Moore to dismiss a Commodity and Exchange Authority complaint against him for alleged attempting to manipulate lard futures prices will be heard August 12 in Washington. The complaint, filed against Moore in June, charged him with failure to file required reports and circulation of false and misleading information which the CEA said constituted an attempt to manipulate futures prices. The formal motion asked for dismissal on grounds that the complaint is "fatally defective as a matter of law."

# NEW USE FOR THORS



## on Valves, Flanges & Headers!

THORS which is a great helper in preventing sticking freezer doors and in defrosting coils and plates now has another important job—on and around valves, valve handles, flanges and headers. THORS reduces the icing-up of valves—makes them easy to open and close *at any time!* That's worth plenty in an emergency!

Instead of the ice which clings on tight without THORS and has to be pounded off at the risk of real damage—*after a coating of THORS* the ice that accumulates comes off easily. Just a light tap and it falls off *with no damage* to valve or stem! THORS also acts as a lubricant between valve stem and pack-

ing and it tends to protect the valve stem against corrosion.

When THORS is used on flanges, it permits flange nuts to be tightened up easily and quickly, preventing leakage of the refrigerant. Flanges should be coated with THORS so that the ice can be *gently and easily* tapped off the flange whenever the nuts are to be tightened.

THORS is a clean, odorless, semi-solid product which will not corrode black iron, alloy, steel and galvanized metal surfaces. It is inexpensive—it lasts a long time—it saves you money for costly freezer repairs.

# THORS

Reg. U. S. Pat. Off.

**YOU CAN'T LOSE!**

For further information, mail coupon or consult your supply dealer.



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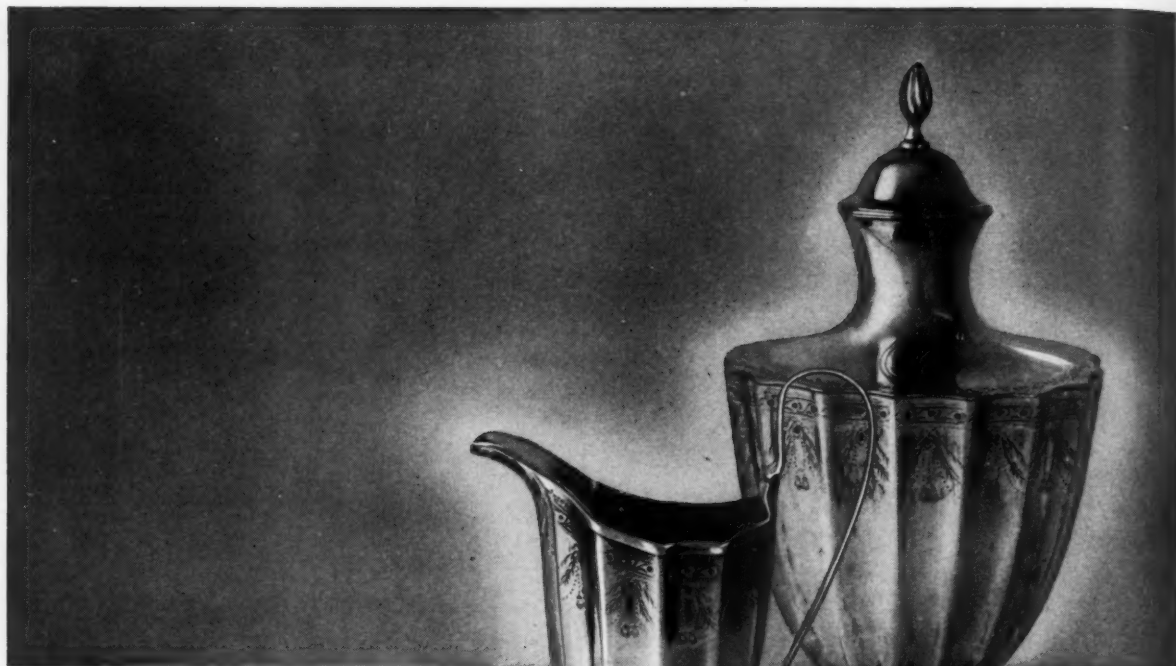
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## *Nature's Gift* FASHIONED TO SERVE

SILVER, buried treasure until it is mined and refined by man, is wrought by masters into priceless works of art.

Such silver artistry came from the hands of Paul Revere...the same hands that held the reins on the famous midnight ride. Perfectly reflecting in its lightness of line the classic revival in American culture, Revere's silver deserves its place among the masterpieces of silver design. For to his craft, Paul Revere brought true genius... the desire to create perfection.

Salt, too, is buried treasure. But, unearthed and processed by man, it has acquired an important place in American industry.

And through their constant striving

for perfection, the makers of Diamond Crystal Salt have developed the exclusive Alberger Process. The gratifying result has been a salt of exceptional quality, uniformity, cleanliness and true salt flavor.

This same Alberger Process has made it possible to offer you a wide range of salt... grained for every purpose and superior performance. It has created product purity averaging an amazing 99.95%.

If you have any questions about grain size or grade... if you are concerned over any food processing worries... get expert advice by writing to our Technical Director, Department I-26, Diamond Crystal Salt, Division General Foods Corp., St. Clair, Mich.

*Late eighteenth-century silver cream pitcher and sugar bowl designed and executed by Paul Revere. Courtesy of the Metropolitan Museum of Art.*

# *Diamond Crystal Alberger Process Salt*



# Up and down the MEAT TRAIL

## McCauley Is Honored for 50 Years with Industry

Louis E. McCauley, vice president of Armour and Company, completed 50 years with the firm on August 5. In recognition of his long service, George A. Eastwood, chairman of the board of directors and chief executive officer of the company, at a meeting of the management committee this week, presented Mr. McCauley with a gold watch commemorative of the occasion. Eastwood also presented to him the American Meat Institute gold button for 50 years of service to the industry.



L. McCAULEY

McCauley joined Armour as a clerk at the St. Paul branch at the age of 15. He progressed in the accounting division from job to job and in 1913, when he had been with the company 15 years, was selected to go to South America as one of the original Armour staff to establish that division. After 13 years he was brought back as a general office executive. Two years later he was made assistant treasurer and ten years later was appointed vice president and treasurer. In 1939 he left the treasury department and took over supervision of Armour's rapidly expanding research laboratories, along with executive direction of the pharmaceutical, strings and casings departments.

## Morrell Appointments

Two promotions at the Ottumwa plant of John Morrell & Co. were announced recently by C. L. Campbell, superintendent. Eugene M. Foster, former assistant chief engineer, has been assigned to assist Campbell on all plant operations and John A. Logan has been named to succeed Foster as assistant chief engineer. Foster joined the Morrell organization in August 1946, after his discharge from the Navy. He received a degree in mechanical engineering from Stanford university in 1943. He was a Lieutenant (j.g.) when released from the service. Logan has been foreman in the boiler and engine room since April 1946. He began for the firm in 1938 but went into the Army when the National Guard was called up before Pearl Harbor. At the time of his discharge he was a Lieutenant Colonel.

## DETROIT WHOLESALE OPENS ATTRACTIVE PLANT

● A partially completed one-story store building, with a vacant lot alongside, solved the building problem for John B. Anderson, Inc., wholesale meat distributor in Detroit, Mich. By careful planning the firm has worked the building with its 4,000 sq. ft. of floor space into a lobby, two offices, stock room, sales room, shipping room, two coolers, a sharp freezer, work room, machine room and locker room. The property adjacent to the building has been converted into a truck yard with loading dock accommodating the



firm's six trucks. The dock extends to the alley at the rear making it possible to accept deliveries when dock space is in full use.

The shipping room, lying along one side of the building next to the truck dock, is also used for breaking larger cuts, boning, fabricating, grinding, packaging and other operations. It is floored with non-slip brick and walled with glazed tile. Overhead track runs the full length of the shipping room and connects both coolers with the loading dock. The two coolers are equipped with Gebhardt cold air circulators and the freezer is refrigerated with fin type coils. One 10-ton and one 3-ton Frick Freon condensing units are employed. Cooler and freezer walls are of tile with cork insulation.

The Anderson company handles a complete line of dressed pork, beef, lamb and veal and specializes in boneless cuts and ground beef. The plant was designed and construction supervised by Earl L. Confer, Detroit architect.

## Hormel Announces Changes in Branch House Division

C. A. Nockleby, vice president of Geo. A. Hormel & Co., Austin, Minn., recently announced several sales supervisory appointments. Changes were brought about through the vacancy created by the retirement of Charles J. Considine, manager of the Bay District branch at San Francisco, effective at the end of this fiscal year. Jim Unicum, manager of the Hormel branch at Seattle, has been appointed to succeed Considine. Martin Lantow, manager of the branch house department at Austin will succeed Unicum. A. R. Schulze, mid-west sales manager, will succeed Lantow, and Ralph Robinson, sales representative at Corpus Christi, Tex., will replace Schulze. Two other appointments were also announced by Nockleby: Bob Bell, sales representative in the Twin Cities division, was made sales manager of the Wisconsin division at Austin, and Bill Donovan, sales manager of the Wisconsin division, was promoted to district head at Rochester, N. Y.

## AFL to Publish Articles on Leading Meat Packers

The objective for all unions should be good will among employers, according to Earl W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, of the AFL Amalgamated Meat Cutters and Butcher Workmen of North America. In a statement in the current issue of *The Butcher Workman*, AFL monthly publication, Jimerson announced that the union has started a campaign to improve relations with employers. We realize that "only through good will, both from a union standpoint and from the employer's standpoint, can we make progress," he said. "The response by the employers has been remarkable."

As a part of the campaign *The Butcher Workman* is publishing a series of histories of meat packers, tracing their progress and developments leading to the present harmonious relations existing between the packers and meat cutters union. The first article, on Armour and Company, appears in the August issue.

## Personalities and Events of the Week

• The Stevens Meat Products Co. is building a \$100,000 sausage manufacturing plant at San Jose, Calif. It will be a one-story building of reinforced concrete. Mario J. Ciampi, San Francisco, is the architect.

• The Krey Packing Co., St. Louis, has asked the city for permission to construct a stockyards in an unrestricted zoning area near its plant. The proposed yards would comprise about two city blocks. The city board of public service has taken the application under advisement. No complaints against the project have been received, Henry S. Caulfield, director of public welfare, said.

• Emerson D. ("Mike") Moran, who was formerly with Swift & Company at Syracuse, N. Y., and more recently with Oscar Mayer & Co., Madison, Wis., has been appointed general manager of the Camp Co., Inc., Cortland, N. Y.

• Martin Packing Co., will shortly occupy new and more spacious quarters at 49-51 Plane st., Newark, N. J. The firm will also maintain a branch at the old headquarters, 127-129 Belmont ave., Newark. M. B. Mandelbaum and Samuel F. Linden are owners of the business. L. I. Alexander is in charge of its rapidly growing export trade. The company specializes in canned meats and fresh, cured, smoked and frozen pork. Joseph Zipper will continue as manager of the sales office.

• Peter Eckrich & Sons, Inc., recently presented 24 cash awards to employees of its Anderson, Ind., branch, according to Jerome Foohey, Anderson branch manager. Since August 1945 when the suggestion award system was inaugurated there, 1,180 suggestions have been received. Of that number 339 have been accepted and \$4,205.65 awarded to employees for them, Foohey said.

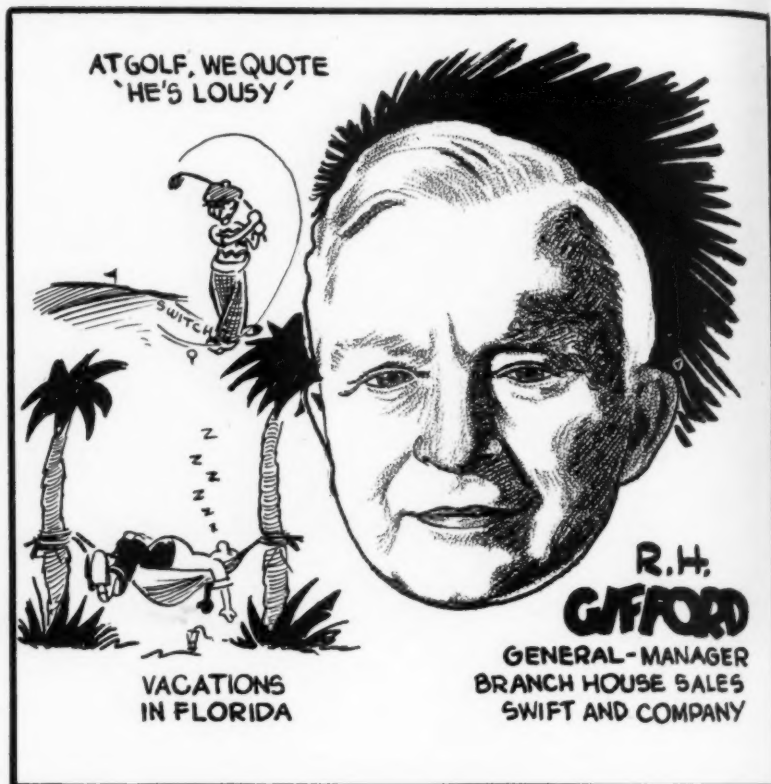
• Cyril Reincke, director of H. Reincke, Jr., exporter and importer of Helsingfors, Finland, and purchasing agent for several Finnish monopolies, is in New York on behalf of a trade commission. While here Mr. Reincke is making his headquarters with Drexel Bros., Ltd., 55 W. 42nd st., New York 18.

• William and Ted Bartlow will build a federally inspected packing plant near Rushville, Ill. Construction is expected to begin within a month. The plant will slaughter cattle and hogs.

• Walter Cultice, owner of the Zenia (O.) Abattoir, which was recently destroyed by fire, has estimated the loss at about \$60,000. He said he has no immediate plans for rebuilding. He has operated the business since 1927.

• Patrick E. Gorman, international secretary-treasurer of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, and publisher of *The Butcher Workman*, monthly publication, is a delegate to the British Trades Union Congress to be held in London, England, beginning September

## BEHIND THE SCENES with



**R. H. GIFFORD**, general manager of branch house sales for Swift & Company, has devoted over 50 years to the meat packing industry, and today is one of the most prominent members of Swift's staff. He began as an office boy with Swift's Boston branch house, 1899. "Only," said Gifford, "they did not call us office boys in those days. Why, I did everything," he continued, "from running errands to sweeping floors at night after everyone else had gone home."

Gifford decided he might like to try selling. He went into provision sales, selling hams and bacon on Boston streets. "Today," Gifford said, "we have training schools for salesmen, but then, why," and he paused, "you were strictly on your own. Sure it was tough, darn tough!"

E. C. Swift, brother of Swift's founder, was first to recognize Gifford's selling ability. He sent him to the firm's packinghouse in Springfield, Mass. as a salesman. From there, said Gifford, he came to the Chicago plant in 1909 as assistant to the head of the sausage department. Then he became head of that

department and in 1928 took over his present job.

Gifford's theory of salesmanship is simple: "First you have to know your products; second, the products have to be good ones. Ours are tops!" He smiled, "It's as easy as that."

Family life, too, is best explained in Gifford's own words. "I'm surrounded." Evidence of that: one granddaughter, two grandsons, a son and a daughter. "And my wife, of course," he added hastily. How about hobbies? "Golf, bridge," he said, "and I'm lousy at both of them. I like working with wood, too. Right now I'm making a four-poster bed for my daughter." Gifford has taken courses in woodworking at Chicago Institute of Design and a local vocational school. Pressed as to details, he said, "Well, at the Institute, for instance, they give you a hammer and a chisel and point to a lumber pile."

Vacations? "We spend most of them in Florida," Gifford said, "and once in a while, we head back to Boston just to see what hills look like. But don't get me wrong. I like Chicago fine."

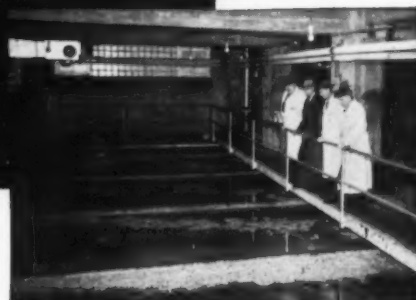
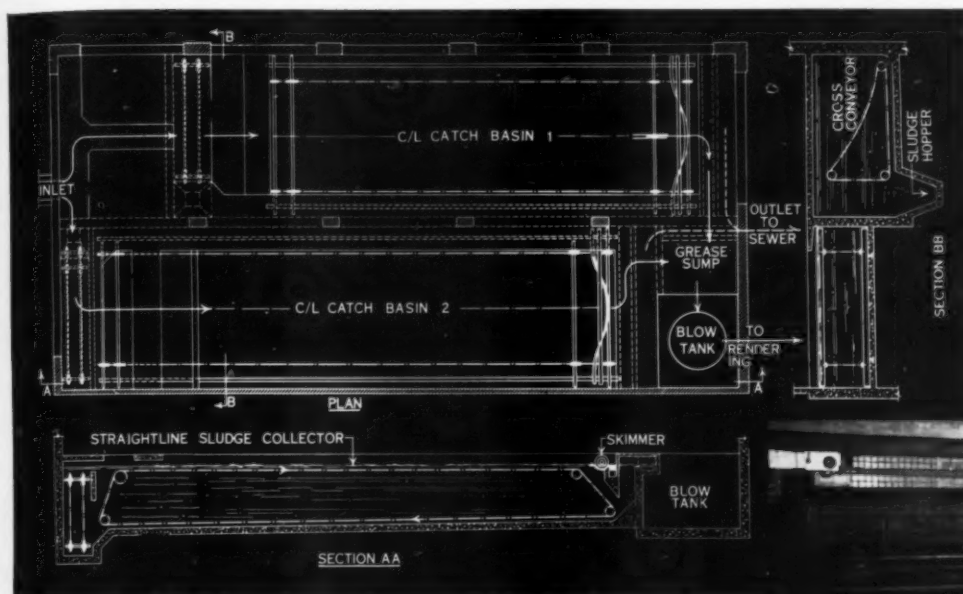
6. Gorman will leave the United States on August 26 to attend the meeting.

• H. D. Elijah, executive of Wilson & Co., Oklahoma City, Okla., and chairman of the Oklahoma City Chamber of Commerce livestock committee, has been reappointed superintendent of the 1948 intercollegiate livestock judging

contest, held in connection with the American Royal Livestock Exposition.

• "Bob" Earley, well known New York packinghouse broker, recently joined his family in Memphis, Tenn. Bob, Jr., and Mrs. Earley had previously covered more than 10,000 miles by automobile, which included touring Mexico,

# Grease is worth money.



## Save it with ——— LINK-BELT GREASE COLLECTORS

Allowing grease and meat scraps to go down the sewer is double loss. In addition to the waste, you may anticipate trouble from blocked sewers, polluted streams and overloaded municipal sewage treatment plants.

The Link-Belt grease recovery system installed at the Sioux Falls, South Dakota plant of John Morrell and Company illustrates a method of reclaiming values from packing house waste. All plant waste waters containing grease and recoverable scraps are directed to the catch basin for removal. Grease of low specific gravity forms a scum on the surface of the basin. The upper or return run of flights of the Link-Belt Straightline Collector move the scum to the discharge (effluent) end where an automatic skimmer deposits the skimmings into a trough. The skimmings are then conveyed manually or automatically to the blow tank from which they are sent to the rendering plant.

The grease of higher specific gravity together with the meat scraps settle to the bottom of the catch basin, forming a sludge. The bottom run of flights of the Straightline Collector conveys the sludge to a withdrawal hopper at the inlet

(inlet) end of the basin. The sludge is usually withdrawn by pumps which discharge to sewers or to dewatering mechanisms. Where dewatering is practiced a Link-Belt liquid vibrating screen is used and the dewatered sludge is sent to rendering, while the underflow is recirculated through the basin for additional grease recovery.

Collection and removal of the grease-laden scum and sludge is completely automatic, while the mechanism required for an efficient grease recovery system is simple and inexpensive to operate. The first cost is especially low when you consider the dollar value returned. Grease recovery systems are profitable investments, not capital expenditures. Link-Belt has furnished equipment for over twenty grease recovery systems for packing plants and offers extensive experience and a broad line of conveying equipment for handling all materials in the packing plant.

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Link-Belt products include Overhead Pusher Conveyors . . . Chains & Sprockets of all types . . . Easing and Hog Cutting Conveyors, as well as Conveyors, and Elevators of the Apron, Belt, Bucket, Chain, Flight, Bulk-Flo, Interco, Oscillating, Trolley and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Icers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings . . . Speed Reducers and Increasers . . . Gearmotors . . . Electrofluid Drives . . . P.I.V. Gear Variable Speed Transmissions . . . Silent Chain Drives . . . Roller Chain Drives . . . Hangers . . . Collars . . . Clutches . . . Couplings . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

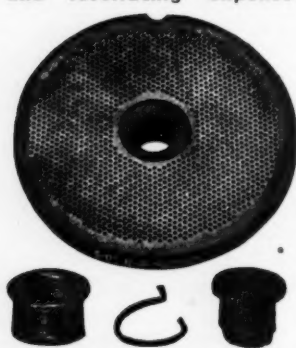




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give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrounding and replacement.

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have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

**FREE!** Write for your copy of "Sausage Grinding Pointers"—must reading for every sausage manufacturer



## THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann  
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where they fished in the Gulf, and a trip to the Pacific Coast. From Memphis Bob, sr., Bob, jr., and Marian—all members of the brokerage firm of R. W. Earley, Inc., are motoring north for a ten-day fishing vacation at Shelter Island.

• Alex Tipett, manager of a meat packing plant at Stewardson, Ill., died recently. He was formerly with the St. Louis Live Stock Exchange for a number of years.

• The Pitsch Sausage Co., Peoria, Ill., has obtained a permit to build an \$8,000 addition to its plant.

• Fire of unknown origin swept through the New Philadelphia Provision Co., New Philadelphia, O., recently causing an estimated \$50,000 worth of damage to building, equipment and stored meats. The smokehouse was considered a complete ruin and the remainder of the plant was seriously damaged.

• William T. Patton, 70, founder of the Patton Meat Packing Co., Tyrone, Pa., died recently.

• The seventy-fifth anniversary picnic of the Cincinnati Union Stock Yards for farmers and truckers will be held Saturday, August 14, at LeSourdsville Lake. The program is to start at noon and continue throughout the evening. Radio Stations WLW, Cincinnati; WMOH, Hamilton; WHIO, Dayton, and WKBV, Richmond, will broadcast from the picnic grounds.

• Five months of negotiations ended, July 29, for the Fort Worth (Tex.) Stockyards Co. and the Livestock Handlers Union, Local 59, CIO, with announcement of a wage increase agreement. The handlers were granted a 7c hourly boost, retroactive to May 1.

• Jesse Brand of Brand Bros., Inc., New York natural casings and equipment manufacturing firm, returned to the United States several weeks ago, after having been in the Orient for more than seven years. He had been in a concentration camp for a period of 30 months during that time and was still in poor health when he arrived in this country. He has since improved considerably and both he and his brother, Leo Brand, president of the company, hope to attend the coming AMI convention.

• Armour and Company will erect a two-story addition to its building at Charleston, W. Va., at a cost of \$80,000.

• A 50-year charter of incorporation has been granted the Graham Rendering Co., Inc., Corpus Christi, Tex. Authorized capital stock was listed at \$75,000. Incorporators are T. A. Graham, sr., W. M. Romig and John T. Messer.

• Thieves entered the abattoir owned by Samuel Bonaccorso at 1436 S. Front st., Philadelphia, one night recently, stole more than a ton of choice meat and hauled it away in a new plant delivery truck. The thieves were apparently equipped with pass keys as the police found no trace of locks being forced. They took only the highest grades of beef, veal and lamb. Refrigerators containing lower grades were found unlocked, but the contents had not been removed.

Winners of a recent Swift & Company plant food division contest on a display of soil building materials were announced this week by the company. Thousands of dealers from all over the country submitted photographs of their displays for judging. Dividing the contest into two parts, one for cities of over 50,000 and the other for cities of less than that number, Swift made identical awards to each group, for a total of 106 prizes, including watches, cameras, etc. In the division for towns over 50,000, first prize of a 1949 Ford sedan went to the Eastern Seed Store of Corpus Christi, Tex. Second division winner was the L. K. Ashcroft Co. of Paragould, Ark.

Byron Horton, owner of Meats, Inc., Seattle, Wash., observed an anniversary of the founding of his firm by a Lucky Thirteenth celebration for customers. Horton's slaughtering plant is located at Toppenish, Wash. He was formerly with the Frye Packing Co. in Seattle and later was manager of the Seattle Meat Co.

Christian J. Wuellner, 66, formerly an official of the Twin-City Packing Co., Menominee, Mich., died recently. He had been ill for several months. The Twin-City company was sold to the Plankinton Packing Co. of Milwaukee last February. At that time Wuellner was treasurer of the firm.

A new exhibit depicting the operation and services of Kingan & Co., Indianapolis, has been placed in the Indianapolis Industrial Exposition in the Union Station.

The United Dressed Beef Co., Los Angeles, has been issued a permit for construction of an addition to its beef cooler. The building, 32 by 26 ft., is expected to cost about \$16,000.

A. R. White is building a packing plant at Cedarville, Calif., at an estimated cost of \$16,000. It will be the only state inspected plant in Modoc county.

The Lamoni Packing Co., Lamoni, Ia., will be operated in the future by a new corporation instead of as a part of Hyde and Vredenburg, Inc. The newly elected board of directors includes: President, D. M. Vredenburg; secretary-treasurer, Charles Hyde, and directors, Harold Trumbull, Paul Dillon and Robert Bixby. Plans are already under way to expand and improve the plant.

In an election conducted by the National Labor Relations Board last week, office employees of the Los Angeles branch of the Cudahy Packing Co. voted 73 to 0 against continuing their affiliation with the International Brotherhood of Teamsters, Chauffeurs, Warehousemen and Helpers of America, AFL, Local 626. The election was ordered by the NLRB after more than 30 per cent of the employees filed a petition requesting the bargaining unit be decertified.

Armour and Company will erect a two-story addition to its building in Spartanburg, S. C., which is expected to cost about \$80,000.



## MEAT FLAVOR STUDIED

The flavor of meat cooked at low temperature is developed almost entirely from the fibrous solid matter of the meat, rather than from the juice, according to a report "Flavor of Meat" by E. C. Crocker of Arthur D. Little, Inc., published recently in *Food Research*, Vol. 13, No. 3. The work is a fundamental organoleptic investigation of meat flavor and was undertaken as part of a comprehensive study of the flavor of unseasoned cooked foods, which formed the basis for a detailed study of seasoning and flavoring. Beef was the principal meat studied, but also some work was done on pork, lamb, and chicken. Only relatively low temperatures, up to the boiling point of water, were used for developing the flavor. These temperatures correspond to those reached in the interior of a roast, leaving consideration of the pyrogenic flavors that go with surface browning for another study.

Defatted beef was pounded, hydraulically pressed and then leached in cold water, to remove all possible juices and soluble matter. The grayish-white fibrous mass thus obtained had practically no odor or taste. When some of it was boiled in water, however, it developed definite meaty flavor; a trace in five minutes, considerable in 35 minutes and the maximum intensity in three and one-half hours. This flavor was found to consist mostly of odor and very little of taste and to be due to a mixture of substances including hydrogen sulfide and several acids and amines.

Some expressed juice from raw meat was found to have weak bloodlike odor and taste. On heating, albuminous matter coagulated but no meaty flavor developed. Thus it became evident that the flavor of raw meat resides in the juice whereas that of cooked meat is produced by the action of heat on the fiber. Meat flavor appeared to consist of fragments of cracked amino acids. Cracking appeared to take place in the protein mass, without preliminary breakdown of peptones or hydrolysis to the free amino acids.

Although these considerations apply to all meats, the distinctive characteristics of individual meats could be identified. In pork, a sweetness of taste was found superimposed on the fundamental meaty character of beef. Pork also had much more volatile fatty-acid content, additional bases, including an earthy-potatoey type, and more sulfury ingredients. Lamb ribs was far more alkaline than beef or pork; a strongly caprylic or pelargonic-acid type of odor was present. Long cooking drove off the unpleasant acidic odor and most of the amine, leaving a more delicate flavor, approaching that of beef. Sulfury odor was not conspicuous.

BASIC REFERENCE MATERIAL of great value for meat plant managers, operators and purchasing agents is found in the ANNUAL MEAT PACKERS GUIDE.

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FLAVOR**

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"The Man You Know"

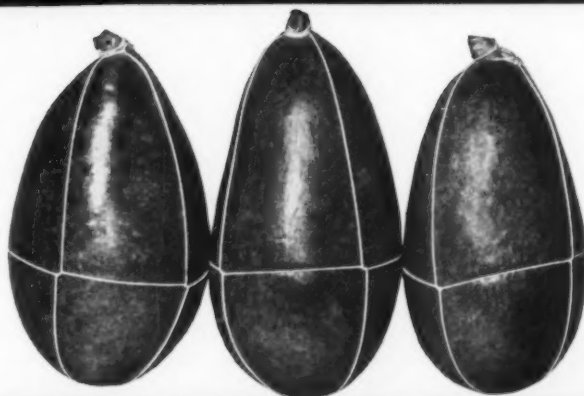
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*In cured meats, sausages, everything!"*



In meat curing and sausage making, it takes the best to make the best. That's why we are reminding you that Worchester Salt is pure salt—imparting the full, natural flavor that only pure salt can give. Worchester Salt is virtually free from

calcium and magnesium compounds that cause harsh, bitter flavor. It is equally effective in either brine or dry curing methods. Good salt is so important that you can afford only the best—pure Worchester Salt, quality-proven over the years.

## WORCESTER SALT

**The purity is guaranteed**

# NEW EQUIPMENT *and Supplies*

## NEW PRECISION SCALES

A new Exact Weight scale, available in both electric and mechanical-indicating models, designed to bring precision weighing equipment to practically all weighing jobs within the 75-lb. capacity range, has been announced by The Exact Weight Scale Co., Columbus, O. There are six new models, each with three platter designs in scale type, plus a dust cover. The end-tower design is said to permit high speed in delicate weighing operations.

The electric models, which feature



the longer travel of shadow indication for each unit of weight, are capable of very accurate readings to unusually strict tolerances, it is claimed. The mechanical models (see cut) are also said to be accurate and fast and although not a substitute for the electric type equipment, have a high standard of weighing accuracy.

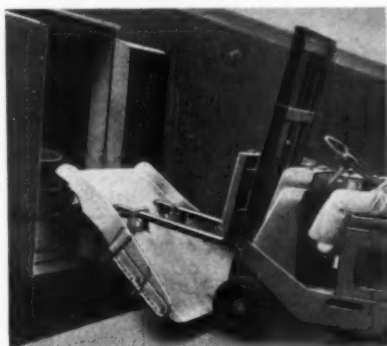
Both electric and mechanical models are equipped with "locking type" poise. By means of a simple adjustment the poise can be used either in locked position or, if frequent changes of poise-setting are necessary, in open position. This device is said to assure fast, accurate weighing under the most rugged treatment.

## STEEL-WOOD SHELVING

New steel-wood shelving, steel reinforced, has been announced by the Lyon Metal Products Co. of Aurora, Ill. Of hardwood, the shelves are said to be easily adjustable. A vise-tight assembly of shelf to upright is secured through the use of a special Lyon clip and stud. It is further stated that the shelf is easy to set up, dismantle or rearrange because of few parts to handle, and that it is rigid and free standing and requires no bracing to wall or ceiling.

## REFRIGERATOR RAMP

An all-steel, 15,000-lb. capacity refrigerator ramp for loading and unloading refrigerator cars with a fork truck



has been announced by the Elizabeth Iron Works, Elizabeth, N. J. The ramp is said to operate on the same principle as the company's one-man bridge ramp, except that it is shaped so as to fit into the narrow doors of refrigerator cars. The ramp is picked up and transported to position by a fork lift truck. The forks pick up the ramp by means of lift handles which drop flush with the riding surface when the ramp is in use.

The fork truck operator places the ramp to span the gap between car and platform, withdraws forks, drops handles and inserts locking pins which secure the ramp in position. A two-position fixed door stop is said to assure a snug fit of the ramp against the car door sills. The manufacturer states that the entire operation can be accomplished by the fork truck operator in less than two minutes. The refrigerator ramp is being manufactured in two standard sizes. One will span gaps from 15 to 32 in., the other, gaps from 24 to 44 in.

## COLD STORAGE DOOR

A new type cold storage door for sub-freezing and sharp freezing operations, provided with a means to produce a uniformly tight seal, has been announced by the Jamison Cold Storage Door Co., Hagerstown, Md. The seal is said to be obtained through three patented features: 1) Door hinges, combining self-adjustment with screw regulated spring pressure, automatically seat door gasket; 2) the two-point fastener maintains a uniform sealing pressure and requires minimum effort to close and open door; and 3) the gasket is made of sponge rubber encased in a water impervious skin. It is applied to the full overlap of the door and is said to surface seal the door against the

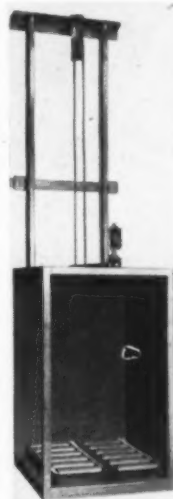
frame-casing and plug-seal the space between the door and frame.

Front and back operating handles are provided. The front, edges and frame-casing of the door are metal clad. It is claimed that possible deterioration because of moisture precipitation is eliminated.

## POWER DRIVEN DUMB WAITER

A new power driven dumb waiter with capacities up to 500 lbs. and lifting speeds up to 40 ft. per minute, has been announced by the Sage Equipment Co. of Buffalo, N. Y. The dumb waiters are said to be available with full call and full send, completely automatic push button control stations, to provide the maximum in automatic operation with complete safety.

Performance is achieved with wire rope drive through gear-head motor. Standard model with a 3x3x4 ft. cab has a lift of 12 ft. Height may be extended by adding necessary rails and wire rope. Installation is extremely simple, it is claimed by the manufacturer.



## STEAM CLEANING UNIT

A new hydro-steam cleaning unit, claimed to incorporate features usually found only in expensive, self-fired chemical spray cleaning machines, has been announced by Turco Products, Inc., Los Angeles, Calif. The unit is said to be an extremely simple mechanical means of utilizing steam to supply the proper amount of cleaning solution in a regulated steam flow. The manufacturer claims it is practical wherever a steam line pressure of 80 to 150 lbs. is available. Weighing 28 lbs., the unit can be easily moved to various parts of the plant.

Readers of the PROVISIONER were supplied on time with full factual and pictorial coverage of the three major industry conventions—AMI, NIMPA and WSMFA.

# Alumi-lug

Aluminum  
DELIVERY AND STORAGE  
MEAT CONTAINER

**COMPLETELY SANITARY!**  
Made of non-corrosive, non-contaminating aluminum alloy with smooth, easy-to-clean surface. No bacteria collecting traps, corners or crevices. Fully approved!

**COMBINATION STACKING BAR AND HANDLE** makes it possible to stack 5 or more Alumi-Lugs with up to 1000 lbs. load. Stacking bar prevents crushing meat.

**TAPERED CONSTRUCTION FOR COMPACT NESTING!**  
When not in use empty Alumi-Lugs may be stacked ceiling high without danger of jamming or sticking.

**SENSATIONALLY RUGGED!**  
Special aluminum alloy has tensile strength of 42,000 lbs. per square inch. Withstands severe drop tests and road shocks.

**EMBOSSED... NEVER LOST!**  
Firm name and identification numbers permanently embossed on both sides of container, if desired.

**LIGHTWEIGHT, RUGGED!** Inside dimensions 32" x 13 1/2" x 10" deep - yet weighs only 11 1/4 lbs. - less than half the weight of ordinary containers of same capacity. Can't ship - no plating to wear off. Minimum life expectancy 10 years!

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Cords, attached to wrists and ankles, were stretched until the bones were slowly dislocated and shattered. Torture was continued until the victim died in an agony of suffering. The Rack was first used in ancient Rome.

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LOOK FOR THE BLUE STRIPE

**CLEVELAND COTTON PRODUCTS CO.**

CLEVELAND 14, OHIO

Canadian Distributors: ELCO LTD., Toronto

## Oblong Can Cartoning

(Continued from page 14.)

are fed into four parallel lanes by four retort unloaders, each of whom keeps his lane full. The cans travel by belt to the automatic packer where they arrive at different feed plate levels. The machine has four plunger arms attached to a master rod that simultaneously pushes all four of the feed levels into the carton. It takes the automatic packer two strokes to fill the box. The rate of this packaging layout is 240 cans per minute and since it only requires one man to operate the machine, it is packing the cans at a cost of about 8c per 1,000.

The meat canner may ask when will the machine represent an investment he can afford. In answering this question two factors should be considered, namely, that canned luncheon meat is, by virtue of the advertising volume devoted to promoting it, one of the leading sales items and, secondly, the short-term point of view, that processing luncheon meat requires a high initial outlay for specialized equipment so that the addition of an automatic packer will not increase the total investment disproportionately. The machine can handle from 120 cans to 360 cans per minute. The actual savings possible with the automatic packer differ according to plant productive capacity, but it is not unusual to cut the cost of packing cartons of oblong tins to a sixth of the manual cost.

A good way to assay the possibilities of the packaging machine is to view the operation in a plant that is typical



Jack Coady, Armour canning label and pack superintendent, inspects a sealed fibre-board container.

of the smaller houses handling 12-oz. oblong cans. In such a plant the cleaning and packing operations are performed on the same line. One operator feeds the cans from the retort basket to the line which includes two hand





## Back Up Your Products with **HPS PAPERS**

Scientifically processed—odorless and taste-free—extra-strong and durable—HPS PAPERS preserve freshness and bloom—resist mould and dehydration— withstand greater wear and tear—peel off easily, neatly.

Because of their superior wrapping qualities, leading packers have been using HPS PAPERS for years for better protection of their products. They can be just as helpful to you. Write for particulars.

*For special wrapping problems  
consult our research department*



### H. P. SMITH PAPER CO.

5001 West Sixty Sixth Street  
Chicago 38, Ill.

FAMOUS FOR 40 YEARS FOR WAXED, OILED,  
WET-STRENGTH AND LAMINATED PAPERS

packers. The rate is 3,000 cans per hour per operator, which at current labor costs amounts to 33½¢ per 1,000 cans. While this rate is unquestionably fast for hand work it is only a third to a sixth of the capacity of the automatic packer. The additional charges incidental to manual packaging, such as the cost of keeping the box stitchers, gluers and truckers available to handle the volume by the slower hand rate, raise the cost to about 50¢ per 1,000 cans.

The meat packer who has a 12-oz. oblong can line should investigate the money and time saving possibilities offered by the automatic packer and gluer.

### CHILD-LABOR REGULATION

A new, all-inclusive publication, "Child-Labor Bulletin No. 101," which in simple form presents the child-labor provisions of the Fair Labor Standards Act—the federal wage and hour law—has just been issued. In addition to its listing of the provisions which set a general minimum age of 16 for employment subject to the wage and hour law, the bulletin lists the seven hazardous occupations orders which establish a minimum age of 18 for employment in the occupations declared by the Secretary of Labor to be hazardous for young workers. The bulletin contains an easy-to-read question-and-answer section which is intended to guide employers in complying with the child-labor requirements of the law.

As a further aid, the bulletin calls attention to other federal laws having child-labor provisions, and indicates to employers how they may obtain proof of age of the minors they employ. Copies of the new bulletin are available on request to the Wage and Hour and Public Contracts Division, United States Department of Labor, Washington, D. C.

### Omaha Plant Improves

(Continued from page 15.)

is cooled appreciably, the pump only works about one-fourth of the time. With the tower working in conjunction with the shell and tube condenser, head pressure has been lowered by 50 lbs. No water will be used during the winter months.

Officials of the firm state that the cooling tower paid for its installation in three months through reduction in the company's water bills.

In cooperation with a nearby packer, the company has recently completed the construction of a spur track to permit the shipment of meat in carloads to eastern markets.

Officials of the Greater Omaha Packing Co. are Herman Cohen, owner; Pennie Z. Davis, general manager, and Arthur S. Cohen, general plant superintendent.



## THE Perfect BINDER

When you add Special X Soy Binder look for these improvements.

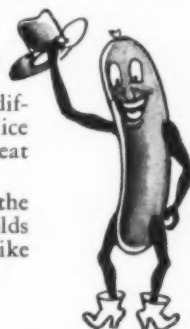
1. Retention of Freshness
2. Less Cooler Shrinkage
3. Better Blending
4. Better Eating

You can make better sausage, wieners, bologna, specialty loaves at lower cost.

I'M  
"TEX" TURE

You can tell the difference when you slice it—and when you eat it.

Special X blends the ingredients and holds them together—like no other binder.



TRY SOY AT  
NO COST

Simply write for a generous free sample. No obligation. Try a batch and see for yourself.



**SPENCER KELLOGG and SONS, Inc.**  
DECATUR 80, ILL.



## Quality Shroud Cloths for... **IMMEDIATE DELIVERY!**

Hantover shroud cloths help produce better, firmer beef because of their better fit. Also the high absorbency of these cloths helps get a better bleaching job—producing whiter, smoother beef that sells faster, makes you more money!

Hantover shroud cloths are made from specially designed heavy sheeting . . . all edges hemmed to prevent tearing—giving longer wear. Two standard sizes: 90" x 40" or 110" x 40". Made up in other sizes if desired. Specify size when ordering.

Also Available for  
Immediate Delivery:

- ★ Deadlock Fasteners
- ★ Wood Skewers
- ★ Shroud Pins
- ★ Neck Pins



# **PHIL HANTOVER, INC.**

1717 MCGEE STREET - KANSAS CITY 8, MISSOURI

## **-PETERS- FOR BETTER LARD PACKAGING**

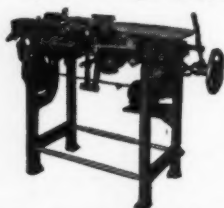
These sturdy **PETERS Junior Adjustable Machines** can do your lard and shortening packaging job much faster and better than human hands.

Their dependable service will assure you of considerable savings in time and money.

Send us samples of the cartons you are now using and we will recommend machines to meet your specific requirements.



**PETERS JUNIOR CARTON FORMING AND LINING MACHINE** sets up 35-40 cartons per minute, one operator required. Can be made adjustable to set up several size cartons.



**PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE** closes 35-40 cartons per minute, no operator required. Can also be made adjustable to close several different size cartons.

## **PETERS MACHINERY CO.**

4700 Ravenswood Ave.

Chicago 40, Ill.

## **FAST SELLER!**



**AN EXCELLENT ADDITION  
TO YOUR LINE**

THERE are many varieties of Hormel Dry Sausage, all true to type yet having a distinctive Hormel flavor. They are steady, dependable sellers to your customers because every kind ranks as a favorite. For further information, write . . .

**HORMEL**  
GOOD FOOD

**GEO. A. HORMEL & CO.**  
AUSTIN, MINNESOTA

# PLANT OPERATIONS

## *Ideas for Operating Men*

### EQUIPMENT OFTEN LOCATED INEFFICIENTLY BECAUSE IT LANDED IN A POOR SPOT ON ORIGINAL DELIVERY

Often a simple relocation of present machinery and/or the purchase of minor equipment can result in startling savings. In one midwestern plant visited by THE NATIONAL PROVISIONER, a gang reduction from 14 to four workers was made possible by a simple rearrangement of equipment. The only reason for the former, costlier method of operation was that the equipment was put in a certain place when it was delivered and was simply left in that location thereafter. This bears out many previous studies by the PROVISIONER in the development of the Micro-Scale Planning Kit which indicated that the wrong location of equipment is often the sole reason for uneconomical employment of production time.

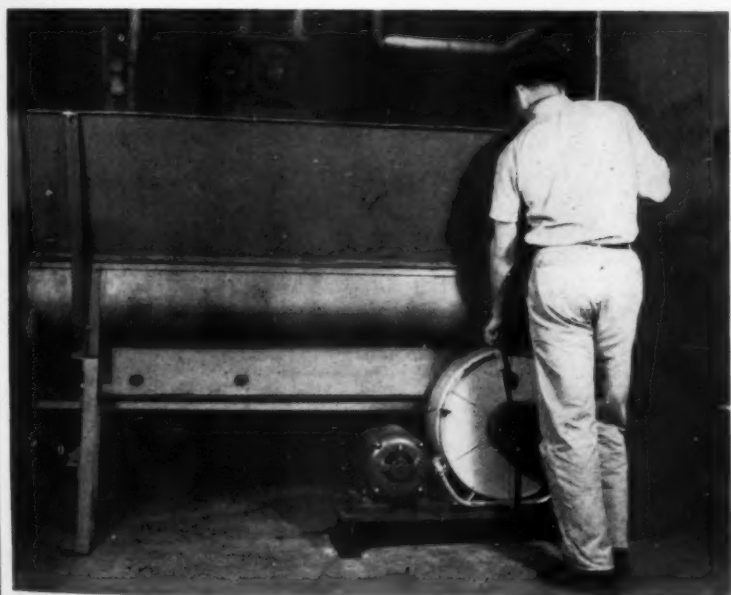
The packer whose plant was studied recently by the NP distributes bacon to some of the larger chains and super markets. Specifications frequently require that the bacon be derinded and shipped as a derinded slab bacon.

In his former method of handling bacon for derinded slab sale, the packer derinded it, railed it back into the bacon chill cooler, formed and boxed it and

then moved the product down two floors by elevator for scaling and box strapping and back up again to the cooler where it was held until shipment.

The two elevator trips were the uneconomical steps in this operation—one to get the bacon to a scale and the other to bring the strapped boxes back to the cooler. These steps were necessary because there was no scale and strapping machine on the cooler floor level and the floor also lacked suitable means for expediting the flow of the packed and strapped boxes. The first floor, on which the smoked meats were packed, had a roller conveyor by which the scaled meats were moved to the strapping machine.

Under a new arrangement two sections of portable roller conveyor are used to form feedways to and from the scale. The scale and conveyors are located in an area adjacent to the third floor chill cooler and the overhead rail. One operator brings the trees from the bacon chill cooler and removes the bacon from the hooks, placing the bellies on a table next to the forming machine. Another worker forms the ba-

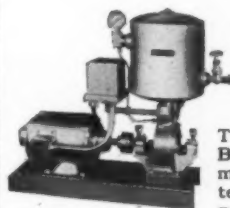


#### POSITIVE CONTROL OF CONVEYOR FOR CRACKLINGS

Positive r.p.m. control of a screw conveyor feeding a press handling cracklings is achieved through use of a B. F. Goodrich speed selector, a device which employs planetary motion in conjunction with standard V-belts and variable pitch sheaves to give variable speeds. The screw conveyor in the Ohio processor's plant operates at 0 to 5 r.p.m. off a 2-h.p., 1725-r.p.m. motor with a gear box reduction of 20 to 1.

## DEPENDABLE FOR TOP-QUALITY PROCESSING

Use this Famous Griffith  
Equipment for Easier,  
Reliable Curing and Smoking!



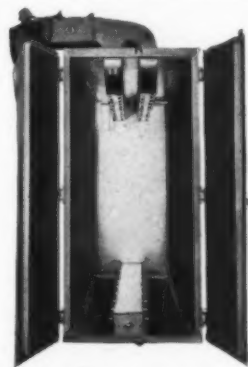
GRIFFITH'S  
BIG BOY  
PICKLE PUMPS

There's a "BIG BOY" size to meet every artery and spray pumping requirement, from 1 to 12 operators in capacity. Dependable for trouble-free, heavy-duty performance.

GRIFFITH'S  
STAINLESS  
PERCENTAGE  
SCALE



Combination meat scale and Prague Powder pickle calculator. Completely automatic. Requires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



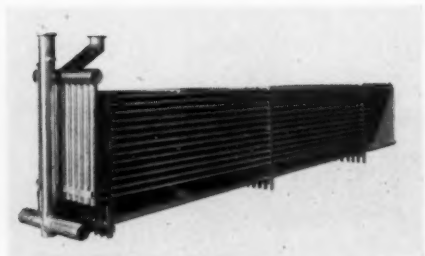
GRIFFITH'S AIR CIRCULATING  
SMOKEHOUSE

Insulated... Automatic gas control  
... Holds 2 cage trees or 2 trucks...  
Separate smoke generating compartment.

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NEWARK, 5-37 Empire St.  
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TORONTO, 2-115 George St.

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Yes, Buildice can design and fabricate highest efficiency Raceway Coils for extra fast brine or water cooling or ice making. Raceway coils take less space and are supplied with ample size headers for low gas velocities and constructed to ASME standards.

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WORTHINGTON COMPRESSORS IN STOCK — ALL SIZES

can and puts it in a box which is placed on top of the roller conveyor to go to the scaler. The latter places the scaled box on the conveyor leading to the strapper. The strapper places the strapped boxes on skids which, in turn, are trucked into the cooler by the tree feeder. With this crew of four and the two roller conveyors the packer now boxes 20,000 lbs. of bellies in an eight-hour day.

## AMI PROVISION STOCKS

Packers covered by the American Meat Institute provision stocks survey again reduced their stocks of pork meats by 8 per cent as compared with those held two weeks earlier. Inventories amounted to 400,800,000 lbs. on July 31 as compared with 436,900,000 lbs. a fortnight earlier. Current stocks showed an increase of 65 per cent over the 243,500,000 lbs. held on the corresponding date a year ago but were 15 per cent smaller than the 1939-41 average. Lard and rendered pork fat holdings were reduced from 175,300,000 lbs. two weeks earlier to 163,100,000 lbs. On the like date a year ago these holdings amounted to 157,100,000 lbs.

Provision stocks as of July 31, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows July 31 stocks as percentages of the holdings two weeks earlier and last year.

D. S. PRODUCT	July 31 stocks as Percentages of Inventories on		
	July 17, 1948	July 26, 1947	Com- 1939-41 av.
Bellies (Cured).....	98	306	...
Fat backs (Cured).....	92	85	...
Other D. S. Meats (Cured).....	89	84	...
TOT. D. S. CURED ITEMS.....	97	106	...
TOT. FROZ. FOR D. S. Cure.....	101	293	...
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular.....	•	67	6
Skinned.....	92	124	69
All S. P. Hams.....	92	121	34
Hams, Frozen-for-Cure			
Regular.....	•	•	4
Skinned.....	87	208	109
All frozen-for-cure hams.....	87	206	85
Picnics			
Sweet pickle cured.....	90	•	90
Frozen-for-cure.....	78	237	126
Bellies, S. P. and D. C.			
Sweet pickle cured.....	99	107	101
Frozen-for-cure.....	86	694	•
Other Items			
Sweet pickle cured.....	94	125	70
Frozen-for-cure.....	88	292	88
TOT. S. P. & D. C. CURED.....	96	113	72
TOT. S. P. & D. C. FROZEN.....	86	372	96
BARRELED PORK.....	108	68	19
FRESH FROZEN			
Loins, shoulders, butts and			
starcuts.....	91	157	95
All other.....	85	97	143
Total.....	87	117	116
TOT. ALL PORK MEATS.....	92	105	85
RENDERED PORK FAT.....	105	81	•
LARD.....	93	105	92

\*Same. \*\*Included with lard.

## FATS AND OILS ALLOCATIONS

Emergency export allocations, cancellations, and exchanges approved by the U. S. Department of Agriculture during the week ended July 30 included 2,200,000 lbs. of lard allocated to Bizone, Germany, to meet established needs.

**ASMUS BROS. INC.**

**A SEASONING FOR EVERY VARIETY OF SAUSAGE OR MEAT LOAF**

Expertly Blended with FRESH GROUND SPICES

Bulk or Packaged in any Size required  
"FRESH SPICE FOR FLAVOR"

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523 East Congress  
DETROIT 26, MICHIGAN  
SPICE IMPORTERS AND GRINDERS

- WHITE PEPPER
- BLACK PEPPER
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- CHILI POWDER
- PAPRIKA
- NUTMEG
- MACE
- GINGER
- MUSTARD
- CORIANDER
- CARDAMON
- MARJORAM
- SAGE, ETC.



## Refrigerated Delivery

(Continued from page 13.)

the trucks at 7 a.m. Loading and routes are planned so that no truck has more than 25 stops and all can be back on the plant's parking lot at 1 or 2 p.m.

stall so that the light may be placed in the truck during loading and then put entirely out of the way when it is not in use.

In order to take care of the extra load resulting from the refrigeration of the dock and delivery trucks and the



### PART OF CHICAGO FIPM'S FLEET OF NEW TRUCKS

The units shown above are Diamond T's of 5- and 7½-ton capacity. The bodies were built by the Holland Body Co. and are insulated with 3 in. of Haircraft and equipped with Dole vacuum cold plates. Body lengths are 12 and 14 ft.

Each truck has a 4- or 5-hour refrigeration safety margin.

A reel-mounted extension light has been spotted at each loading platform

expansion of the plant's sharp freezing facilities, the firm has installed a 40-ton Frick ice machine to act as a booster compressor.

## PACKER REPORTS CITED

From the more than 4,000 corporation annual reports considered in the eighth annual survey, conducted by Weston Smith of *Financial World*, seven meat industry companies have qualified for "highest merit award" citations. They are Armour and Company, Cudahy Packing Co., John Morrell & Co., Swift & Company, Swift International Co., Tobin Packing Co., and United Stockyards Corporation.

The 1947 stockholder reports of these companies are candidates for the final judging, and one will be selected as "best of the meat packing industry" and awarded the bronze "Oscar of Industry" trophy at the *Financial World* annual report awards banquet on October 21, at the Hotel Pennsylvania in New York. A year ago the 1946 annual report of Swift & Company was judged best of this industrial classification.

## RENDERING INVESTIGATION

An investigation of the activities of large companies in the rendering field is reported to be underway before a federal grand jury in Boston, Mass. Federal judge Sweeney recently handed down an opinion granting, in part, a motion to quash subpoenas issued by the grand jury directing that certain books and records of Consolidated Rendering Co., Hinckley Rendering Co. and others be submitted for inspection.

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## WHEAT GERM POWDER

does lots more than just bind  
Sausage and Meat Loaves.

VIOBIN—

...IMPROVES FLAVOR  
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...RETARDS RANCIDITY

For further information about  
this ingredient that is more than  
just a binder write to:

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99 FRUIT AND PRODUCE EXCHANGE  
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MANUFACTURED BY  
VIOBIN CORPORATION  
MONTICELLO, ILLINOIS

\*U. S. Patent 2,314,282



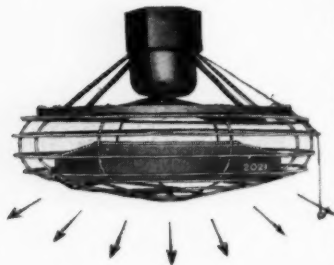
**END THE FLY NUISANCE ONCE AND FOR ALL**

**WITH  
THE**

*Reco*

**FLY CHASER FAN!**

Now you too can keep flies out of your packing plant or sausage factory. Hundreds of other such plants have found that the RECO is the only successful method of solving the fly menace problem. It avoids the necessity of using sprays, which may result in dead flies falling in processed foods; or cause contamination of meat or other products.



Write for prices and big, illustrated folder No. 230 giving complete information about the effective RECO method of fly prevention.

\*Reg. U. S. Pat. Off.

When a door is opened by a customer or employee during warm weather, in come the flies leaving filth and disease wherever they alight.

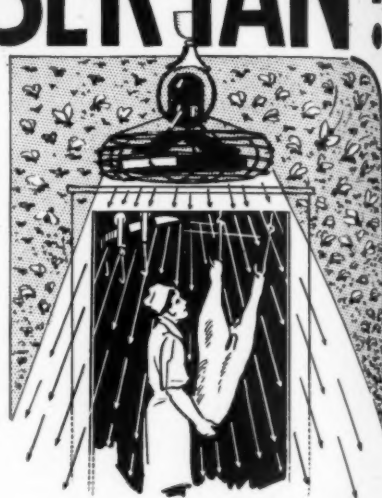
The RECO can be successfully and easily installed over any opening—entrance to plant, conveyor chutes, windows, or over shipping platform doors. Endorsed by health officials everywhere.

EST. 1900

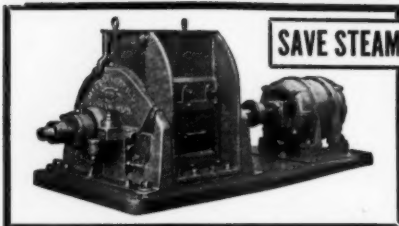
**REYNOLDS**  
ELECTRIC COMPANY

Mrs. Reco Fly Chaser Fans, Refrigerator Fans, Food Choppers, Slicers, Mixers, and Peelers.

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**BLOWS A STEADY STREAM  
OF AIR DOWNWARD THRU  
WHICH FLIES DON'T PASS**



**SAVE STEAM, POWER, LABOR**

**M&M HOG**  
REDUCES COOKING  
TIME . . . LOWERS  
RENDERING COSTS

Fats, bones, carcasses and viscera are reduced to small, uniform pieces that readily yield their fat and moisture content. Greatly reduced cooking time saves steam, power and labor . . . increases the capacity of the melters. If you are interested in lowering the cost of your finished product, investigate the new M & M HOG. There's a size and type to meet your need. Write today!

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**ALWAYS SAY**

**SAYER'S SAUSAGE CASINGS**

For the best in natural casings . . .  
sheep, hog, beef or sewed casings

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PLANTS—Brooklyn, Detroit, Newark, Mishawaka, Fostoria

FOREIGN PLANTS: Melbourne, Buenos Aires, Casablanca, Auckland

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**METAL SPONGES**

Designed especially for cleaning all types of meat processing equipment. Will not rust or splinter, cut the hands or injure metal or plated surfaces. Kurly Kate Metal Sponges are fast working, easy to use, and easy to keep clean. Made in STAINLESS STEEL, NICKEL, SILVER and BRONZE.

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ORDER FROM  
YOUR JOBBER  
OR  
WRITE DIRECT



# MARKET SUMMARY

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### Cattle—Beef—Veal

#### CATTLE

Chicago cattle market: Steers, steady to \$2.00 lower; heifers, steady to \$2.00 lower; cows, \$1.00 to \$2.00 lower; cutters and canners, 50c to \$1.00 lower; bulls, 25c to 50c lower; calves, 50c higher.

	Thurs.	Last wk.
Chicago steer top...	\$41.00	\$41.00
4 days cattle avg...	36.00	36.85
Chi. heifer top.....	38.00	38.25
Chi. bol. bull top....	26.00	26.25
Chi. cow top.....	28.00	28.00
Chi. cut. cow top....	18.75	20.00
Chi. can. cow top....	17.00	18.50
4 days can.—		
cut. aver.....	17.25	17.75
Kan. City, top.....	37.50	40.00
Omaha, top.....	38.50	38.00
St. Louis, top.....	37.60	36.50
St. Paul, top.....	38.50	40.50
Receipts 20 markets		
4 days .....	234,000	196,000
Slaughter—		
Fed. Insp.* .....	242,000	261,000

#### BEEF

Carass, good, all wts.: Mixed, steady to higher.

Chicago .....	57	@57½	56½	@57½
New York .....	57	@59	56	@58
Chi. cut., Nor..		35		35
Chi. bol. bulls..	38½	@39	40	@41
Chi. can., Nor..		35		35

#### CALVES

Chicago, top .....	\$31.00	\$31.00
Kan. City, top.....	29.00	28.50
Omaha, top .....	28.00	28.00
St. Louis, top.....	32.00	31.00
St. Paul, top.....	34.00	34.00
Slaughter—		
Fed. Insp.* .....	135,000	142,000
Dressed veal: Mixed.		
Good, Chicago .....	42@46	42@44
Good, New York....	44@48	44@47

\*Week ended July 31, 1948.

### Hogs—Pork—Lamb

#### HOGS

Chicago hog market this week: Top 25c lower and average 5c higher; other markets 25c lower to \$2.25 higher.

	Thurs.	Last wk.
Chicago top .....	\$30.75	\$31.00
4 day avg.....	26.15	26.10
Kan. City, top.....	29.50	29.00
Omaha, top .....	29.75	29.25
St. Louis, top.....	31.00	30.25
St. Paul, top.....	29.50	29.50
Corn Belt, top.....	30.00	30.50
Indianapolis, top ..	30.50	31.00
Cincinnati, top .....	30.50	30.75
Baltimore, top .....	31.25	29.00
Receipts 20 markets		
4 days .....	224,000	218,000
Slaughter—		
Fed. Insp.* .....	604,000	680,000
Cut-out .....	180- 220- 240-	
results .....	220 lb. 240 lb. 270 lb.	
This week.....	\$1.84 — \$3.24 — \$5.01	
Last week.....	2.10 — 3.34 — 5.06	

#### PORK

Chicago: Mixed.

Reg. hams,			
all wts. ....	57n		54½n
Loins 12/16..	59 @60	53	@54
Bellies, 8/12..	45½		45
Picnics,			
all wts. ....	34 @46	31½	@42
Reg. trim.....	29 @29½	26½	@27
New York:			
Loins, 8/12 ..	64 @66	62	@64
Butts, all wt.48	@51	48	@50

#### LAMBS

Chicago, top .....	\$28.50	\$29.50
Kan. City, top.....	28.00	28.50
Omaha, top .....	29.50	29.00
St. Louis, top.....	28.25	30.00
St. Paul, top.....	29.75	29.00
Receipts 20 markets		
4 days .....	159,000	124,000
Slaughter—		
Fed. Insp.* .....	270,000	277,000
Dressed lamb prices: Mixed.		
Chicago, choice .....	54@57	54@57
New York, choice....	48@56	50@55

### Hides—Fats—By-Products

#### HIDES

Chicago packer hides: Packer hide market softened; native and branded steers down 1c, light cows and branded cows down 2c and heavy down 1c for northern premium points with differential on river points widened to 2c less. Northern heavy calf sold down 5c.

	Thurs.	Last wk.
Hvy. native		
cows .....	29½@31½	32 @32½
Nor. calf		
(heavy) ....	55	60
Nor. calf		
(light) .....	55	60 @62½
Nor. native		
kipskin .....	40	42½
Outside small pkr.		
native, all weight		
str. & cows.24	@27	25 @28

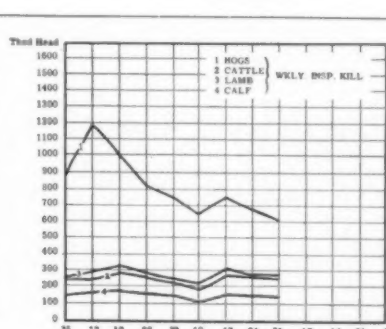
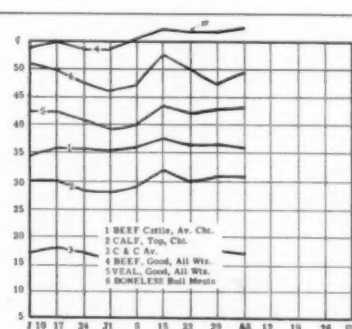
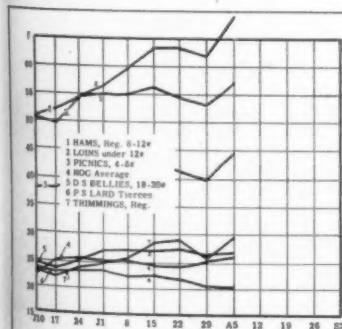
#### TALLOW, GREASES, ETC.

Chicago: Market in a soft position throughout the week. Aside from a little buying in the East by one soaper, interest has been very limited and straight tanks moving at distressed prices.

Fancy tallow..14	@14½	17n
Choice white		
grease .....	13¾@14	15 @15½
Chicago By-Products: Steady to lower.		
Dry rend.		
tankage ....*	1.60@1.65	*1.70@1.75
10-11%		
tankage ....*	7.00@7.50	*7.25@7.50
Blood .....	7.25@7.50	7.25@7.50
Digester tankage		
60% .....	100@105	100@105
Cottonseed oil,		
Val. S. E....	25b	25½pd & b
*F.O.B. shipping point.		†Del'd basis.

#### LARD

Lard—Cash .....	20.25n	20.60n
Loose .....	19.75n	19.37½n
Leaf .....	18.75n	18.37½n
N—nominal. Ax—asked.		





# Federally Inspected Meat Production Declined Again in Week Ended July 31

MEAT production under federal inspection for the week ended July 31 totaled 243,000,000 lbs., the U. S. Department of Agriculture reported this week. Reduction in slaughter of all species continued from last week. Production was 9 per cent below the 267,000,000 lbs. last week and down 10 per

was 17,400,000, 17,800,000 and 18,700,000 lbs., respectively.

Hog slaughter of 604,000 head was 11 per cent below 680,000 last week and 9 per cent below 661,000 in the same week of 1947. Production of pork, at 97,000,000 lbs., compared with 107,000,000 last week and 107,000,000 last year.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended	Week ended July 31, 1948, with comparisons											
	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat			
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.	Prod.	mil. lb.	mil. lb.
July 31, 1948.....	242	118.1	135	17.4	604	96.6	270	11.3	243.4	243.4		
July 24, 1948.....	261	131.0	142	17.8	680	107.4	277	11.4	267.6	267.6		
Aug. 2, 1947.....	287	135.3	149	18.7	661	107.1	260	10.6	271.7	271.7		

### AVERAGE WEIGHT (LBS.)

Week Ended	Cattle				Calves				Hogs				Sheep & lambs				LARD PROD.			
	Live		Dressed		Live		Dressed		Live		Dressed		Live		Dressed		Per 100 mil. lbs.		Total mil. lbs.	
July 24, 1948.....	920	488	237	129	285	160	91	42	14.4	24.7										
July 17, 1948.....	931	502	229	125	283	158	89	41	14.4	27.7										
Aug. 2, 1947.....	905	471	231	126	283	162	89	41	14.8	28.7										

<sup>1</sup>1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

cent from the 272,000,000 lbs. in the corresponding week last year.

Cattle slaughter totaled 242,000 head, 7 per cent below the 261,000 last week and 16 per cent below the 287,000 for the corresponding week last year. Beef production, at 118,000,000 lbs., compared with 131,000,000 last week and 135,000,000 in 1947.

Calf slaughter, at 135,000 head, compared with 142,000 last week and 149,000 last year. Output of inspected veal for the three weeks under comparison

Lard production was 24,700,000 lbs., compared with 27,700,000 last week, and 28,700,000 last year.

Sheep and lamb slaughter, at 270,000 head, compared with 277,000 head in the preceding week and 260,000 last year. Production of inspected lamb and mutton for the three weeks amounted to 11,300,000, 11,400,000 and 10,600,000 lbs.

The table above shows the numbers of livestock slaughtered, meat and lard production and average weights of slaughter.

## HOG CUTTING MARGINS SHOW SLIGHT IMPROVEMENT

(Chicago costs and credits, first three days of week.)

Pork product prices this week were higher than a week earlier and although the cost of live hogs also advanced, cutting margins for all weights of hogs tested improved somewhat. All weights still showed minus margins. Again the light weights were in the best position at minus \$1.84, compared with minus \$3.24 for the medium weights and minus \$5.01 for the heavies.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	Value per cwt.	Per cwt. alive	Yield	Pct. live wt.	Price lb.	Value per cwt.	Per cwt. alive	Yield	Pct. live wt.	Price lb.	Value per cwt.	Per cwt. alive	Yield
Skinned hams.....	12.5	59.2	\$ 7.40	\$10.72	12.5	59.2	\$ 7.40	\$10.48	12.9	56.1	\$ 7.24	\$10.15		
Picnics.....	5.6	43.9	2.46	3.56	5.4	42.9	2.32	3.30	5.3	40.9	2.12	2.96		
Boston butts.....	4.2	51.0	2.14	3.11	4.1	49.2	2.02	2.85	4.1	45.5	1.86	2.61		
Loins (blade in).....	10.1	66.5	6.71	9.71	9.8	57.0	5.59	7.92	9.7	47.5	4.60	6.39		
Bellies, S. P.....	11.0	44.7	4.92	7.11	9.5	43.2	4.10	5.83	3.9	37.2	1.45	2.06		
Bellies, D. S.....					2.1	27.5	.58	.83	8.5	27.5	2.33	3.31		
Fat backs.....					3.2	15.3	.30	.70	4.5	16.0	.72	1.02		
Plates and jowls.....	2.9	21.4	.62	.90	3.0	21.4	.64	.90	3.4	21.4	.72	1.03		
Raw leaf.....	2.2	18.3	.40	.59	2.2	18.3	.40	.57	2.2	18.3	.40	.58		
P. S. lard.....	13.7	19.7	2.70	3.92	12.2	19.7	2.40	3.41	10.1	19.7	1.99	2.87		
Spareribs.....	1.6	45.3	.72	1.04	1.6	33.9	.54	.78	1.6	29.7	.48	.65		
Regular trim.....	3.2	28.2	.90	1.33	2.9	28.2	.82	1.18	2.8	28.2	.79	1.16		
Feet, tails, etc.....	2.0	12.9	.26	.37	2.0	12.9	.26	.36	2.0	12.9	.26	.36		
Offal & misc.....			.96	1.39			.96	1.36			.96	1.35		
Total Yield & Value.....	69.0	\$30.19	\$43.75	70.5	\$28.53	\$40.47	71.0	\$25.92	\$36.50					

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Cost of hogs.....	Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield	Cost of hogs.....	Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield	Cost of hogs.....	Per cwt. alive	Per cwt. yield	Per cwt. alive	Per cwt. yield
Condemnation loss.....	.15		.15		Condemnation loss.....	.15		.15		Condemnation loss.....	.15		.15	
Handling and overhead.....	1.05		.91		Handling and overhead.....	.82		.82		Handling and overhead.....	.82		.82	
TOTAL COST PER CWT.....	\$32.03	\$46.42	\$31.77	\$45.00	TOTAL COST PER CWT.....	\$30.93	\$45.00	\$30.93	\$45.00	TOTAL COST PER CWT.....	\$29.96	\$43.56	\$29.96	\$43.56
Cutting margin.....	\$ 1.85	\$ 2.67	\$ 3.24	\$ 4.59	Cutting margin.....	\$ 5.01	\$ 7.06	\$ 5.01	\$ 7.06	Cutting margin.....	\$ 5.01	\$ 7.06	\$ 5.01	\$ 7.06
Margin last week.....	2.10	3.05	3.34	4.71	Margin last week.....	5.06	7.16	5.06	7.16	Margin last week.....	5.06	7.16	5.06	7.16

## CHICAGO PROVISION STOCKS

Total lard stock at Chicago decreased during the last two weeks of July, dropping from 100,679,363 lbs. at midmonth to 98,366,207 lbs. at the end of the month. However, the July 31 figure was about 6,668,000 lbs. larger than that of the comparable date last year.

The total of all meat stocks on July 31 was about double the amount in storage on the same date in 1947, but it was somewhat smaller than the total at the end of the previous month.

	July 31, '48, lbs.	June 30, '48, lbs.	July 31, '47, lbs.
All barreled			
pork (bbls.).....	827	777	2,097
P. S. lard (a).....	82,309,933	79,187,747	73,859,656
P. S. lard (b).....	228,000	224,000	.....
Dry rendered			
lard (a).....	2,594,854	2,160,186	.....
Other lard.....	13,233,420	14,020,619	17,847,417
TOTAL LARD.....	98,366,207	95,592,552	91,689,073
D. S. cl. bellies			
(contract).....	868,300	855,000	86,500
D. S. cl. bellies			
(other).....	11,811,148	11,478,960	4,600,797
TOTAL D. S.....	12,679,448	12,333,960	4,117,297
CL. BELLIES.....			
D. S. rib bellies.....			
D. S. fat backs.....	2,635,835	2,677,224	3,072,921
S. P. regular			
hams.....	1,243,926	728,759	537,231
S. P. skinned			
hams.....	10,317,938	14,008,803	6,385,734
S. P. bellies.....	20,106,105	23,189,536	9,086,106
S. P. picnic, S. P.			
Boston shldrs.....	3,831,641	5,511,855	5,224,609
Other cut meats.....	12,426,181	14,290,612	5,966,974
TOTAL ALL			
MEATS.....	63,241,074	72,740,749	31,900,312
(a) Made since Oct. 1, '47. (b) Made previous to October 1, 1947.			

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

## How New Farm Price Law Affects Support for Hogs

The effect of new farm price legislation on hog support prices was explained recently by the U. S. Department of Agriculture as follows:

The new Agricultural Act of 1948 extends through December 31, 1949 the 90 per cent of parity price support for hogs. Until that date, support prices for hogs will continue on about the same basis as at present. After January 1, 1950 there will be no mandatory support for hogs. However, beginning at that time the Secretary of Agriculture is authorized to support the price of hogs, of other livestock and livestock products, or of any agricultural commodity not specifically covered elsewhere in the act, at a level up to 90 per cent of parity, as computed under a new formula. In setting up a support for any commodity the Secretary is directed to consider the ability and willingness of producers to keep supplies in line with demand, the support levels of other commodities, availability of funds, and several other factors.

Support prices for hogs in the last few years have not entailed any operations of the Department of Agriculture.

Average weekly support prices for hogs from July through September this year range from \$17.25 to \$18.50 per 100 lbs., Chicago basis, for Good and Choice barrow and gilt butcher hogs. Prices are now well above these supports. A new schedule of support prices is to be announced by October 1 to cover marketings during October-March.





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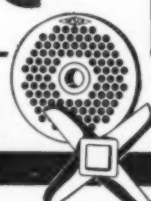
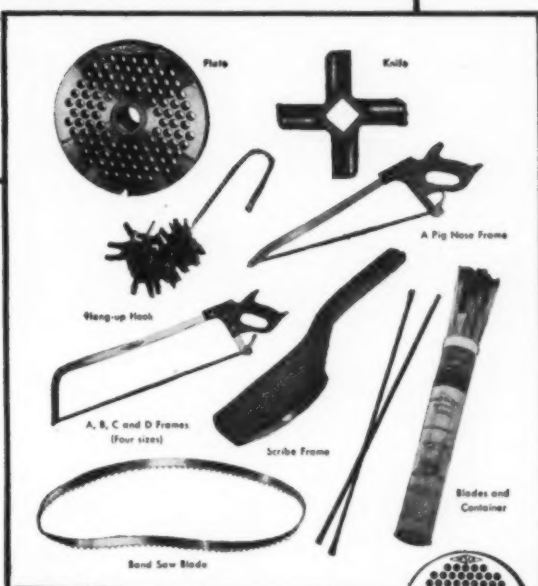
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Good native  
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All weight  
Utility, all  
Hindquarter  
Forequarter  
Cow, common  
Cow, utility  
Cow, cutter  
Bologna but

Steer loin,  
Steer loin,  
Steer loin,  
Steer round  
Steer rib,  
Steer rib,  
Steer rib,  
Steer sirloin  
Steer sirloin  
Steer brisket  
Steer brisket  
Steer chuck  
Steer chuck  
Steer back  
Steer back  
Narcis, go  
For shank  
Hind shank  
Steer tender  
Cow tender  
Steer plate

BE  
Brains ...  
Heart ...  
Tongues, a  
fresh or  
Tongues, b  
fresh or  
Tripe, cook  
Livers, reg  
Kidneys  
Check men  
Lips ...  
Lungs ...  
Melts ...  
Ciders ...

CA  
Choice, 22  
Good, 22  
Commercial  
Utility ...

VI  
Choice can  
Good can  
Commercial  
Utility ...

Choice lam  
Good lam  
Commercial

Good ...  
Commercial  
Utility ...

WH

Fancy reg  
14/18  
Fancy sk  
14/18  
Fancy tri  
14/18  
Fancy tri  
bacon,  
Square c  
8 lb. d

F

F

Fresh sk  
Reg. por  
and 12  
Tenderlo  
Boneless  
Pork, fe  
Kidneys  
Livers  
Brains  
Ears ...  
Sausa,

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

August 4, 1948  
per lb.

Choice native steers—	
All weights	58 @60
Good native steers—	
All weights	57 @59
Commercial native steers—	
All weights	47 @55
Utility, all wts.	39 @51
Headquarters, choice	58 @60
Forequarters, choice	50 @51
Cow, commercial	41 @43
Cow, utility	38 @39
Cow, cutter and canner	35 @37
Bologna buns, 500 up.	38 3/4 @39

### BEEF CUTS

Steer loin, choice	95 @97
Steer loin, good	90 @94
Steer loin, commercial	82 @86
Steer round, choice	60 @62
Steer round, good	60 @62
Steer rib, choice	78 @82
Steer rib, commercial	73 @77
Steer sirloin, choice	61 @63
Steer sirloin, commercial	55 @57
Steer brisket, choice	53 @55
Steer brisket, good	53 @55
Steer chuck, choice	50 @54
Steer chuck, good	50 @54
Steer back, choice	63 @65
Steer back, good	62 @64
Navel, good	32 @34
Fore shanks	34 @36
Head shanks	34 @36
Steer tenderloins	1.83 @1.85
Cow tenders, 5 up.	82 @85
Steer plates	35 @37

### BEEF PRODUCTS

Brains	@ 7 1/2
Hearts	@36 1/2
Tongues, select, 3 lbs. & up.	@39
Tongues, house run, fresh or froz.	27 @27 1/2
Tripes, cooked	20 @20
Livers, regular	52 @52
Kidneys	20 1/2 @20 1/2
Cheek meat	38 1/2 @38 1/2
Lips	21 1/2 @21 1/2
Lungs	12 @12
Melts	12 @12
Edams	7 @7

### CALF—HIDE OFF

Choice, 225 lbs. down	45 @46
Good, 225 lbs. down	42 @43
Commercial	39 @40
Utility	37 @38

### VEAL—HIDE OFF

Choice carcass	47 @48
Good carcass	45 @46
Commercial carcass	42 @43
Utility	37 @38

### LAMBS

Choice lambs	54 @57
Good lambs	53 @55
Commercial lambs	47 @49

### MUTTON

Good	27 @28
Commercial	25 @26
Utility	23 @24

## WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	@61
Fancy skinned hams, 14/18 lbs., parchment paper	@63
Fancy trim, bricket off, bacon, 8 lb. down, wrap	58 @60
Square cut seedless bacon, 8 lb. down, wrap	54 @55

### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 10/16	@60 1/2
Reg. pork loins, und. 12 lb.	@71
Trinderloins	@80
Boneless loins	@85
Picnics, 4/8	@45
Skinned shldrs., bone in	@45
Spareribs, under 3 lb.	@47
Boston butts, 3/8 lb.	@53
Boneless butts c.t., 3/5	@57 1/2
Neck bones	@12 1/2
Pigs' feet, front	@9
Livers	@16 1/2
Brains	@27 1/2
Ears	13 1/4 @14
Smalls, lean in	13 1/2 @14

## FANCY MEATS

Tongues, corned	39 @40
Veal breads, under 8 oz.	75 @78
6 to 12 oz.	76 @78
12 oz. up	82 @85
Beef kidneys	20 1/2 @21
Calf tongues	22 @23
Lamb fries	75 @80
Beef livers, selected	65 @68
Ox tails, under 1/2 lb.	10 @10
Over 1/2 lb.	27 @30

## SAUSAGE MATERIALS

Reg. pork trim (50% fat)	30 @30 1/2
Sp. lean pork trim, 85%	44 @45
Ex. lean pork trim, 95%	50 @51
Pork cheek meat	43 @43
Pork tongues	23 @23
Boneless bull meat	50 @51
Boneless chucks	50 @51
Shank meat	51 @51
Beef trimmings	42 1/2 @43
Beef cheek meat	38 1/2 @39
Dressed canners	36 @36 1/2
Dressed cutter cows	36 @36 1/2
Dressed bologna bulls	40 1/2 @41
Boneless veal trim	48 1/2 @49 1/2

## DRY SAUSAGE

Cervelat, ch. hog bungs	86 @86
Thuringer	56 1/2 @56 1/2
Farmer	76 @76
Holsteiner	76 @76
B. C. Salami	85 @85
B. C. Salami, new, con.	55 @55
Genoa style salami, ch.	94 @94
Pepperoni	81 @81
Mortadella, new condition	58 @58
Papiccola (cooked)	83 @83
Italian style hams	87 @87

## DOMESTIC SAUSAGE

Pork sausage, hog casings	37 @37
Pork sausage, bulk	39 1/2 @39 1/2
Frankfurters, sheep casings	53 @53
Frankfurters, hog casings	47 @47
Bologna	44 @44
Bologna, artificial casings	46 @46
Smoked liver, hog bungs	49 @49
New Eng. lunch specialty	69 @69
Minceed luncheon spec., ch.	53 @53
Tongue and blood	39 @39
Blood sausage	81 @81
Souse	32 1/2 @32 1/2
Polish sausage, fresh	50 @50
Polish sausage, smoked	54 @54

## SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	35 @40
Domestic rounds, over 1 3/4 in., 140 pack	45 @47
Export rounds, wide, over 1 1/2 in.	85 @85
Export rounds, medium, 1 1/2 to 1 3/4 in.	45 @55
Export rounds, narrow, 1 1/2 in. under	1.10 @1.35
No. 1 weasands, 24 in. up	10 @12
No. 1 weasands, 22 in. up	7 @8
No. 2 weasands	5 @6
Middle sewing, 1 1/4 in.	@1.10
Middle, select, wide, 2 1/2 to 2 3/4 in.	1.10 @1.20
Middle, select, extra, 2 1/4 to 2 1/2 in.	@1.50
Middle, select, extra, 2 1/2 in. & up	@2.00
Beef bungs, export No. 1	16 @17
Beef bungs, domestic	11 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @16
10-12 in. wide, flat	10 @10
8-10 in. wide, flat	7 @7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.05 @3.25
Narrow, mediums, 29 @32	@2.70
Medium, 32 @35 mm.	2.00 @2.10
Spe. medium, 35 @38 mm.	@1.80
Wide, 38 @43 mm.	@1.70
Export bungs, 34 in. cut	38 @39
Large prime bungs, 34 in. cut	29 @31
Medium prime bungs, 34 in. cut	21 @22
Small prime bungs, 34 in. cut	16 @17
Middles, per set, cap off	53 @63

## SEEDS AND HERBS

Caraway Seed	@23
Cominos seed	@29
Mustard seed, fcy. yel.	@22
American	@22
Marjoram, Chilean	@28
Oregano	@22
Coriander, Morocco	@11 1/4
Natural No. 1	@14 1/4
Marjoram, French	@45
Sage Dalmation	@30
No. 3	@35

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	@31	@34
Resifted	@32	@35
Chili powder	36 @45	
Chili pepper	43 @46	
Cloves, Zanzibar	@23	@27
Ginger, Jam., unbl.	@24 1/2	@34 1/2
Ginger, African	@21	@25
Cochin	@22	@27
Mace, fcy. Banda	@1.73	
West Indies	@1.72	
Mustard, flour, fcy.	@35	
No. 1	@26	
West India Nutmeg	@75	
Paprika, Spanish	50 @54	
Pepper, Cayenne	39 @40	
Red No. 1	@41	
Pepper, Packers	@76	@84
Pepper, black	@76	@80
Pepper, white	@80	@87
Pepper, black	@76	@80
Black, Lampung	@76	@80

## CURING MATERIALS

Cwt.

Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.78
Salt peter, n. ton. f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.70
Standard gran., f.o.b. refiners (2%)	7.55 @7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	6.49

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles August 2	San Francisco August 3	No. Portland August 3
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$54.00 @54.50	\$52.00 @54.00	\$55.00 @56.50
500-600 lbs.	\$53.50 @54.50	\$52.00 @54.00	\$55.00 @56.50
Commercial:			
400-600 lbs.	\$49.00 @51.00	\$50.00 @52.00	\$50.00 @53.00
Utility:			
400-600 lbs.	\$44.00 @47.00	\$48.00 @50.00	\$45.00 @48.00
COW:			
Commercial, all wts.	\$40.00 @42.00	\$44.00 @46.00	\$42.00 @45.00
Cutter, all wts.	\$35.00 @37.00	\$40.00 @42.00	\$36.00 @38.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.		\$48.00 @50.00	\$49.00 @50.00
80-130 lbs.		\$45.00 @47.00	\$48.00 @49.00
FRESH LAMB & MUTTON: (Carcass)			
SPRING LAMB:			
Choice:			
50-60 lbs.	\$52.00 @53.00	\$50.00 @52.00	\$49.00 @51.00
Good:			
40-50 lbs.	\$52.00 @53.00	\$50.00 @52.00	\$49.00 @51.00
50-60 lbs.	\$50.00 @52.00	\$49.00 @51.00	\$49.00 @51.00
Commercial, all wts.	\$48.00 @50.00	\$46.00 @48.00	\$46.00 @48.00
Utility, all wts.	\$45.00 @46.00	\$42.00 @44.00	\$41.00 @43.00
MUTTON (EWE):			
Good, 75 lbs. dn.	\$23.00 @25.00	\$23.00 @25.00	\$21.00 @23.00
Commercial, 75 lbs. dn.	\$22.00 @25.00	\$21.00 @23.00	\$19.00 @20.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	\$43.00 @44.50	\$45.00 @47.00	\$43.00 @44.00
120-137 lbs.		\$43.00 @45.00	\$43.00 @44.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	\$61.00 @64.00	\$70.00 @73.00	\$66.00 @67.00
10-12 lbs.	\$61.00 @64.00	\$70.00 @73.00	\$66.00 @67.00
12-16 lbs.	\$60.00 @62.00	\$67.00 @70.00	\$64.00 @65.00
PICNICS:			
4-8 lbs.		\$48.00 @50.00	
PORK CUTS, NO. 1:			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.	\$59.00 @61.00	\$66.00 @69.00	\$64.00 @68.00
16-20 lbs.	\$59.00 @60.00	\$66.00 @68.00	\$64.00 @68.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	\$56.00 @63.00	\$63.00 @66.00	\$65.00 @66.00
8-10 lbs.	\$55.00 @62.00	\$61.00 @63.00	\$63.00 @65.00
10-12 lbs.	\$55.00 @62.00		\$63.00 @65.00
LARD, Refined:			
Tierces	\$24.00 @25.50		\$25.50 @26.50
50 lbs. cartons & ctns.	\$24.50 @26.00		
1 lb. cartons	\$25.00 @26.00	\$27.50 @28.00	\$26.00 @27.00

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QUALITY AMERICAN HOG CASINGS  
in Great Britain

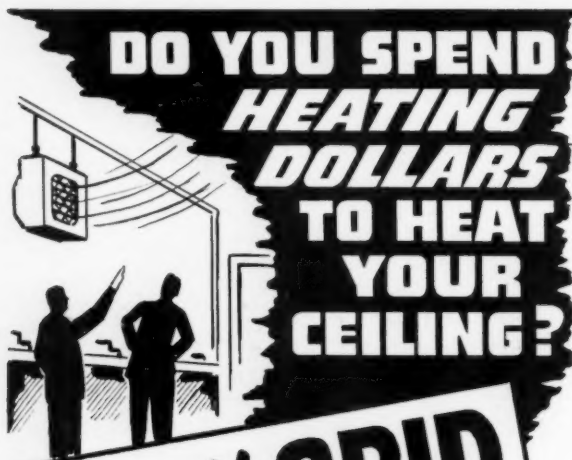
8 MIDDLE ST., WEST SMITHFIELD, LONDON E. C. 1, ENGLAND  
(Cables: Effseaco, London)

## SUPERIOR BRANDS, INC.

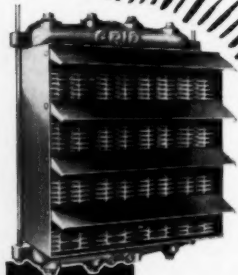
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FOR MEAT PACKERS AND SAUSAGE MFRS.

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**INSTALL GRID**  
THAT GIVES YOU WARM AIR  
IN GREATER VOLUME AT THE  
WORKING  
LEVEL—



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IRON  
HEATING  
SECTIONS**

GRID heating sections are one piece construction high test cast iron—the metal far permanency... no electrolysis because there are no dissimilar materials used in GRID construction. Hence, no maintenance expense—but years of trouble-free heating service.

**GRID Unit Heaters** are designed for low outlet temperatures and more air delivery to the floor line—not the ceiling.

This means a saving in the fuel bill, while assuring warm comfortable air to the working areas. Only by eliminating stratification of warm air at ceiling level can you get the ultimate from your heating dollar.

Don't be confused by unit heaters offering great BTU delivery and high outlet temperatures; you may be heating your ceiling. BTU in a unit heater does not mean everything... it's the CFM and low outlet temperature that really count. If you want to save on your fuel bill, install GRID this heating season.

Write for complete details, capacity tables and engineering data to:

**D. J. MURRAY MANUFACTURING CO. WAUSAU WISCONSIN**

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, AUGUST 5, 1948

#### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	57n	57n
10-12	57n	57n
12-14	57n	57n
14-16	57n	57n

#### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	54n	54n
18-20	52½n	52½n
20-22	47n	47n

#### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	50½	50½n
12-14	50½	50½n
14-16	50½	50½n
16-18	50½	50½n
18-20	55	55n
20-22	40½	40½n
22-24	48½	48½n
24-26	44	44n
26-30	44	44n
30-up, No. 2's	44	44n
inc.	41 @ 41½	...

#### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22½n
Clear plates	17n	17½n
Square jowls	25	25n
Jowl butts	23 @ 23½	22½

#### PICNICS

Fresh or Frozen

4-6	40	40
6-8	44 @ 44½	44
8-10	38	38
10-12	35½	35½
12-14	34	34
8-up, No. 2's	34	...
inc.	34	...

#### BELLIES

Fresh or Frozen

6-8	45½	47
8-10	45½	47
10-12	45½	47
12-14	42½	44
14-16	40½	42
16-18	35½	37
18-20	31½	33

#### D.S. BELLIES

18-20	20½	20½
20-25	20½	20½
25-30	20½	20½
30-35	20½	20½
35-40	21	21
40-50	18½	18½

#### FAT BACKS

Green or Frozen

6-8	16½n	16½
8-10	16½n	16½
10-12	16½n	16½
12-14	17n	17½
14-16	17n	17½
16-18	17½n	17½
18-20	17½n	17½
20-25	17½n	17½

### LARD FUTURES PRICES

MONDAY, August 2, 1948

	Open	High	Low	Close
Sept.	19.70	20.35	19.65	20.00a
Oct.	19.80	20.42½	19.75	20.10a
Nov.	20.07½	20.40	19.90	20.10b
Dec.	20.97½	21.50	20.97½	21.25
Jan.	20.95	21.52½	20.95	21.20

Sales: 19,440,000 lbs.

Open interest, at close Fri., July 30th: Sept., 1,700; Oct., 605; Nov., 327; Dec., 384 and Jan., 107. For Sat., July 31st: Sept., 1,701; Oct., 616; Nov., 333; Dec., 378 and Jan., 110 lots.

TUESDAY, August 3, 1948

Sept.	20.30	20.47½	20.10	20.15
Oct.	20.40	20.52½	20.20	20.32½
Nov.	20.35	20.40	20.35	20.40
Dec.	21.40	21.72½	21.35	21.37½b
Jan.	21.45	21.65	21.37½	21.37½a

Sales: 12,440,000 lbs.

Open interest, at close Mon., Aug. 2nd: Sept., 1,670; Oct., 610; Nov., 346; Dec., 379 and Jan., 132 lots.

WEDNESDAY, August 4, 1948

Sept.	20.25	20.30	20.00	20.12½
Oct.	20.47½	20.47½	20.12½	20.22½
Nov.	20.47½	20.60	20.30	20.35
Dec.	21.50	21.57½	21.22½	21.27½
Jan.	21.50	21.50	21.30	21.32½

Sales: 9,960,000 lbs.

Open interest, at close Tues., Aug. 3rd: Sept., 1,653; Oct., 610; Nov., 360; Dec., 400 and Jan., 139 lots.

THURSDAY, August 5, 1948

Sept.	20.00	20.25	20.00	20.25a
Oct.	20.15	20.40	20.15	20.40
Nov.	20.20	20.45	20.20	20.45b
Dec.	21.30	21.47½	21.27½	21.40
Jan.	21.35	21.45	21.32½	21.45b

Sales: 7,000,000 lbs.

Open interest, at close Wed., Aug. 4th: Sept., 1,641; Oct., 613; Nov., 385; Dec., 438 and Jan., 139 lots.

FRIDAY, August 6, 1948

Sept.	20.37½	20.52½	20.15	20.52½
Oct.	20.47½	20.65	20.30	20.60
Nov.	20.65	20.75	20.35	20.75a
Dec.	21.50	21.80	21.37½	21.65b
Jan.	21.45	21.75	21.45	21.75

Sales: About 11,000,000 lbs.

Open interest at close Thurs., Aug. 5th: Sept., 1,629; Oct., 621; Nov., 392; Dec., 453 and Jan., 135 lots.

### WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Aug. 2...20.00n	19.50n	18.50n	
Aug. 3...20.20n	19.67½a	18.67½n	
Aug. 4...20.15n	19.75n	18.75n	
Aug. 5...20.25n	19.75n	18.75n	
Aug. 6...20.50n	20.12½b		

### CORN-HOG RATIO

The hog-corn price ratio at Chicago for the week ended July 31 was 11.9 for all purchases as compared with 11.6 a week ago and 10.8 a year earlier. The ratio was 13.5 for barrows and gilts as compared with 13.2 the previous week and 12.0 the corresponding period last year. No. 3 yellow corn brought \$2.108 for the week as compared with \$2.220 last year.

The hog-corn price ratio for the month of July at Chicago was 11.8 for all purchases and 13.1 for barrows and gilts. This compared with 10.2 and 11.4 in the same month of 1947. No. 3 yellow corn was \$2.136 per bu. in July, 1948, and \$2.169 in July of 1947.

### CANADIAN STORAGE STOCKS

	July 1, 1948	June 1, 1948	July 1, 1947
	lbs.	lbs.	lbs.
Beef	21,260,536	24,032,852	12,956,328
Veal	5,502,749	5,631,210	5,370,748
Pork	74,059,962	85,377,589	55,042,387
Mutton			
Lamb	2,079,734	3,048,293	1,408,017

### PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$23.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	23.75
Kettle rend., tierces, f.o.b. Chgo.	24.00
Leaf, kettle rend., tierces, f.o.b. Chgo.	24.00
Neutral, tierces, f.o.b. Chicago	24.50
Standard Shortening...N. & S.	31.00
Hydrogenated Shortening N. & S.	32.75

\*Del'd.



# FREE Data on Batch Cleaning Your Meat Trolleys



READ how you can clean and de-rust 500 meat trolleys — in one hour! Recent Oakite Research has resulted in speeding up this job; in lowering handling costs.

Facts about this assembly line Oakite technique for batch-cleaning trolleys are yours FREE in the Oakite Service Report shown above. Report gives you detailed instructions and diagrams for cleaning, de-rusting, lubricating and rust-proofing your trolleys... longer service life. Tells how Oakite trolley cleaning eliminates time-consuming hand-scrubbing... mini-

mizes danger of costly trolley damage... lessens danger of carcass contamination.

Send to Oakite Products, Inc., 20A Thames St., New York 6, N.Y. for your copy of Oakite Service Report F6581. No obligation.

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Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

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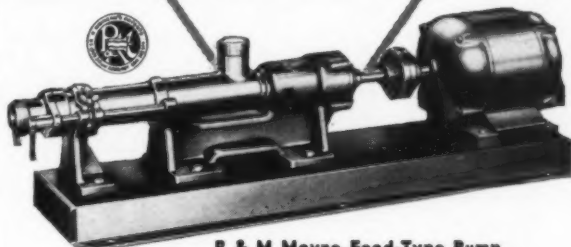
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**PACKAGING SERVICE**

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SYLVANIA CELLOPHANE • GLASSINE

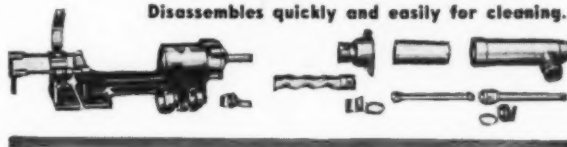
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RHINELANDER, WISCONSIN  
CREATORS • DESIGNERS • MULTI-COLOR PRINTERS

# PUMPS MOST ANYTHING and it's EASY TO CLEAN!



R & M Moyno Food-Type Pump.

Disassembles quickly and easily for cleaning.



HERE'S why more and more food processors are turning to famous Moyno "progressing-cavity" pumps: Moynos are *non-contaminating*; handle virtually *everything* from volatile liquids to non-pourable pastes; pass lumpy materials and solids in suspension; have ample pressure to *pump through a screen* when desired. And they're so easy to *keep clean* — can be completely disassembled in *just a few minutes*.

### SIMPLE, STURDY CONSTRUCTION

The stainless-steel helical rotor is the *only moving* pumping element. There are no valves, impellers, or reciprocating parts — no sediment-catching internal obstructions. Bearings are *completely isolated* from the pumping compartment. Moynos self-prime and reverse. They are quiet and dependable. Maintenance is negligible.

### LET MOYNOS SOLVE YOUR PROBLEMS

Book No. N22P, "A Turn for the Better," explains "progressing-cavity" action — gives full details of the food-type and other Moyno pumps—tells how they can help you *lick pumping problems*. Write today for your copy.

**R & M**  
**MOYNO**  
PROGRESSING-CAVITY  
**PUMP**



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• MOYNO PUMP DIVISION •

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MOTORS • FANS • MOYNO PUMPS • FOUNDED 1878

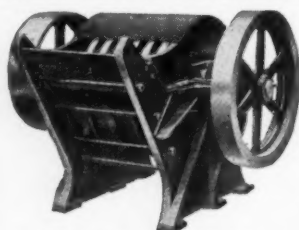
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BIRMINGHAM, ALABAMA



### BONE CRUSHER

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- WITH JAK-TUNG FOR SHORT MOVES
- WITH POWER UNIT FOR LONG MOVES

A new but tested design for power truck, hand lift truck and Jak-Tung operation. For long hauls use a power truck, for short movements and spotting of loads in crowded quarters use a Jak-Tung lift unit. This dual purpose Jak-Tung truck thereby gives more flexibility and efficiency than dead skids. Avoids waiting for power unit... reduces number of lift trucks needed... lifts from any angle. Write for catalog. Representatives in all principal cities.



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TROLLEYS • SCALES • RACKS  
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MATERIAL HANDLING EQUIPMENT  
CRANES • HOISTS • MONORAIL

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### MEAT IS SOLD BY ITS APPEARANCE

#### "ARKSAFE" MEAT COVERS

INSURE sanitation, chill retention, labor saving, neat appearance.

PREVENT discoloration, sticking, excessive shrinkage.

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For Fresh Meat, Pickled Meat, Dry Ice Shipments, reduce shrinkage, retain bloom, prevent wood absorption.

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Ask for our illustrated folder



Fresh Meat in "ARKSAFE" Lined Barrel

# MARKET PRICES *New York*

## DRESSED BEEF CARCASSES

City Dressed	
August 4, 1948	
Choice, native, heavy	60½¢-64½¢
Choice, native, light	60½¢-64½¢
Good	59½¢-63¢
Comm.	55½¢-60¢
Can. & cutter	43½¢-44½¢
Bel. bull	43½¢-46½¢

## BEEF CUTS

City	
No. 1 ribs	73¢-76¢
No. 2 ribs	68¢-73¢
No. 1 loins	82¢-85¢
No. 2 loins	78¢-82¢
No. 1 hinds and ribs	68¢-71¢
No. 2 hinds and ribs	67¢-69¢
No. 3 hinds and ribs	62¢-65¢
No. 1 top sirloins	75¢-79¢
No. 2 top sirloins	75¢-79¢
No. 1 rounds	65¢-66¢
No. 2 rounds	64¢-65¢
No. 1 chuck	55¢-57¢
No. 2 chuck	54¢-56¢
No. 3 chuck	52¢-54¢
No. 1 brisket	52¢-54¢
No. 2 brisket	52¢-54¢
No. 1 flanks	28¢-30¢
No. 2 flanks	28¢-30¢

## FRESH PORK CUTS

Western	
Boston butts	48¢-51¢
Pork loins, fresh 12 lbs. do.	63¢-65¢
Hams, regular, under 14 lbs.	66¢-69¢
Hams, skinned, fresh, under 14 lbs.	66¢-69¢
Pickles, fresh, bone in	51¢-53¢
Pork trimmings, ex. lean	63½¢
Pork trimmings, regular	63½¢
Spareribs, under 3	48¢-49¢
Bellies, sq. cut, seedless, 8/12	64¢-67¢

## City

Boston butts, 3/8 lbs.	52¢-54¢
Shoulders, N. Y.	46¢-48¢
Pork loins, fr., 10/12 lbs.	66¢-68¢
Hams, regular, under 14 lbs.	57¢-60¢
Hams, skind., under 14 lbs.	61¢-64¢
Pickles, bone in	51¢-52¢
Pork trim, ex. lean	51¢-52¢
Pork trim, regular	27¢-29¢
Spareribs, light	46¢-49¢
Bellies, sq. cut, seedless, 8/12	64¢-67¢

## FANCY MEATS

Veal breads, under 6 oz.	65¢
6 to 12 oz.	80¢
12 oz. up	1.00
Beef kidneys	25¢
Beef livers, selected	70¢
Lamb fries	45¢
Oxtails under ¼ lb.	16¢
Oxtails over ¼ lb.	30¢

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, AUGUST 4, 1948

All quotations in dollars per cwt.

### FRESH BEEF:

#### STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	59.00-60.00
700-800 lbs.	58.50-59.50

Good:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	58.00-59.00
700-800 lbs.	57.00-58.50

Commercial:	
350-600 lbs.	45.00-51.00
600-700 lbs.	46.00-53.00
Utility, all wts.	40.00-43.00

### COW:

Commercial, all wts.	39.00-44.00
Utility, all wts.	38.00-41.00
Cutter, all wts.	None
Canner, all wts.	None

### FRESH VEAL AND CALF:

#### SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	47.00-50.00
130-170 lbs.	None
Good:	
50-80 lbs.	44.00-47.00
80-130 lbs.	45.00-48.00
130-170 lbs.	None

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	44¢-46¢
137 to 153 lbs.	44¢-46¢
154 to 171 lbs.	44¢-46¢
172 to 188 lbs.	44¢-46¢

## LAMBS

Choice lambs	56¢-63¢
Good lambs	55¢-63¢
Legs	65¢-67¢
Hindsaddles	63¢-70¢
Loins	68¢-72¢

## MUTTON

Western	
Good	22¢-25¢

## VEAL—SKIN OFF

Western	
Choice carcass	47¢-50¢
Good carcass	44¢-48¢
Commercial carcass	40¢-45¢
Utility	

## BUTCHERS' FAT

Shop fat	7¢
Breast fat	8½¢
Edible suet	9¢
Inedible suet	0¢

## LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during June, 1948, bought at stockyards and direct, as reported by the U. S. Department of Agriculture's Production and Marketing Administration are shown in the following table:

	June 1948	May 1948	June 1947
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	75.0	72.8	77.0
Other	25.0	27.2	23.0
Calves—			
Stockyards	61.5	62.9	62.4
Other	38.5	37.1	37.6
Hogs—			
Stockyards	43.5	46.0	38.8
Other	56.5	54.0	61.2
Sheep and lambs—			
Stockyards	65.7	65.5	63.9
Other	34.3	34.5	36.1

### Commercial:

50-80 lbs.	40.00-44.00
80-130 lbs.	42.00-45.00
130-170 lbs.	None
Utility, all wts.	None

### FRESH LAMB AND MUTTON:

#### SPRING LAMB:

Choice:	
30-40 lbs.	53.00-56.00
40-45 lbs.	53.00-56.00
45-50 lbs.	53.00-56.00
50-60 lbs.	48.00-52.00

Good:	
30-40 lbs.	51.00-54.00
40-45 lbs.	51.00-54.00
45-50 lbs.	51.00-54.00
50-60 lbs.	47.00-50.00
Commercial, all wts.	43.00-48.00
Utility, all wts.	None

### MUTTON (EWE): 70 lbs. Dn.:

Good	22.00-25.00
Commercial	20.00-22.00
Utility	None

### FRESH PORK CUTS: Loins No. 1:

#### (BLADELESS INCL.)

8-10 lbs.	63.00-65.00
10-12 lbs.	63.00-65.00
12-16 lbs.	60.00-57.00
16-20 lbs.	42.00-46.00
Shoulders, Skinned, N. Y. Style:	
8-12 lbs.	None
Butts, Boston Style:	
4-8 lbs.	48.00-51.00

# ADLER Stockinettes

quality made for over 80 years

Protection,  
Service, Value

In Chicago: 222 West Adams Street

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SOLVAY SALES DIVISION  
ALLIED CHEMICAL AND DYE CORPORATION  
40 RECTOR STREET, NEW YORK 6, N. Y.



# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

No material interest was registered in the tallow and grease market this week and the trade reported very light and scattered business. Weakness predominated and offerings seemed plentiful with little interest on the part of the buyers. Reports indicated the large soapers were practically out of the market, and were disinterested, even at reduced prices. Early this week it was reported some trades were made in the East on a basis of 15½¢ for fancy. Offerings were available at the list, and reasonable bids were solicited in several quarters. Some distress sales were reported involving several tanks of special tallow at 14¢, B-white grease at 13¼¢, and yellow grease at 12@12½¢, f.o.b. shipping points.

On Wednesday one of the large soapers picked up some product in the East, basis 14½¢ for fancy tallow, but local traders stayed away. Lower grades were available at various prices, awaiting reasonable bids in some quarters, and most quotations were strictly nominal.

The market Thursday was reported soft and continued weak, with buying interest apparently limited to scattered tanks when available at lower prices. Offerings were reported at the top quoted ranges, with reported trading thin and sketchy. A tank of special tallow was reported sold at 13¼¢, and several tanks of choice white grease at 14¼¢, all prices quoted at f.o.b. shipping point.

**TALLOW:** The closing quotations on tallow Thursday were from 1 to 2¢ under last week, basis car lots, f.o.b. producer's plant. Edible tallow was quoted at 16¢; fancy, 14@14½¢; choice, 13¼@14½¢; prime, 13¼@14¢; special, 13¼@13½¢; No. 1, 12¼@13¢; No. 3, 11½@11¼¢; and No. 2, at 10½¢.

**GREASES:** The grease market continued its decline with prices from 1 to 2¼¢ under a week earlier. Choice white grease was quoted Thursday at 13¼@14¢; A-white, 13¼@13½¢; B-white, 12¼@13¢; yellow, 11½@11¼¢; house, 10¼@11¢; brown, 10¢, and brown, 25 f.f.a. at 10¼@10½¢.

**GREASE OILS:** The market on grease oils moved in sympathy with the grease and lard markets this week and reductions were reported on all items. Trading was reported to be about normal, with adequate supplies available to meet requirements. No. 1 lard oil was quoted at 21¼¢ Thursday, a reduction of ¾¢ under a week earlier; prime burning oil at 23¼¢, or ½¢ under last week, and acidless tallow at 21¼¢, which also represented a reduction of ¾¢ from the price quoted on the corresponding day

of the previous week.

**NEATSFOOT OILS:** The market displayed weakness this week and price fell in line with other oils. Trading was reported as nominal with supplies in a fair condition. Pure neatsfoot oil was quoted Thursday at 31¼¢, representing a reduction of 1¼¢, and 20-degree neatsfoot oil at 37¼¢, which was 2¼¢ under last week.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, August 5, 1948.)

Blood	
	Unit
	Ammonia
Unground, per unit ammonia.....	**\$7.25@7.50

Digester Feed Tankage Materials	
Wet rendered, unground, loose.....	\$7.00@7.50
Liquid stick, tank cars.....	8.75

Packinghouse Feeds	
	Carlots, per ton
50% meat and bone scraps, bulk.....	\$ 95.00@100.00
55% meat scraps, bulk.....	104.50@109.00
50% feeding tankage, with bone, bulk.....	83.35
60% digester tankage, bulk.....	100.00@105.00
80% blood meal, bagged.....	135.00@140.00
65% BPL special steamed bone meal, bagged.....	65.00

Fertilizer Materials	
	Per ton
High grade tankage, ground.....	6.00
10@11% ammonia.....	\$2.50@2.75
Bone tankage, unground, per ton.....	37.50@40.00
Hoof meal, per unit ammonia.....	6.50

Dry Rendered Tankage	
	Per unit
	Protein
Cake.....	1.60@1.65
Expeller.....	1.60@1.65

Gelatin and Glue Stocks	
	Per cwt.
Calf trimmings (limed).....	\$2.50@2.75
Hide trimmings (green, salted).....	1.75@2.00
Sinews and pizzles (green, salted).....	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles.....	\$60.00
Pig skin scraps and trim, per lb.....	.10

Animal Hair	
Winter coil dried, per ton.....	\$95.00@100.00
Summer coil dried, per ton.....	75.00
Cattle switches.....	4.60@5.00
Winter processed, gray, lb.....	.12@.13
Summer processed, gray, lb.....	.74

\*F.O.B. shipping point. ax—asked; n—nominal.  
\*\*Quoted del'd basis.

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY  
Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point.....	\$45.00
Blood, dried 16% per unit of ammonia.....	7.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit.....	1.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	44.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk.....	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia.....	7.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works.....	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works.....	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit.....	.76
Dry Rendered Tankage	
40/50% protein, unground, \$1.50 per unit of protein.....	

## VEGETABLE OILS

Trading in the vegetable oils market this week was of a spotty character, with demand and interest largely for the last half of August and forward. Spot sales were few at mixed prices for crude; a few commodities were firm. Future sales were based on lower prices, particularly in view of the anticipated new crops.

**SOYBEAN OIL:** Reports indicated there was fair trading this week with some strength in prices. Some sales were reported Thursday at 21¢, and the same bid for more, for spot and mid-August delivery. Market quarters indicated improved industrial demand, but sellers were unwilling to offer freely. The market closed Thursday at 21¢ paid and bid, about ¼¢ under a week earlier.

**CORN OIL:** The market on corn oil showed some strength this week, with Thursday's close at 24½¢ paid, or ½¢ higher than a week earlier. Some sellers were reported to be asking up to 25¢ for spot shipment. September oil was reported to have been bid at 20¢, but no sales were reported on this basis.

**PEANUT OIL:** Light trading was reported on peanut oil this week at prices about steady with those reported a week earlier. The closing quotation Thursday was 26¢ asked, unchanged from a week earlier.

**COCONUT OIL:** The coconut oil market this week was relatively quiet, with some weakness in future product. Product for immediate shipment was available at 19¢. For forward shipments, prices ranged from 17 to 18½¢. Closing quotation Thursday was 19¢ bid, or 1¢ under last week.

**COTTONSEED OIL:** The spot cottonseed oil market was about steady this week, with only nominal trading. While spot offerings were on the basis 25½¢, forward offerings were substantially lower. Continued action was evidenced in the cottonseed oil futures market. The market had a steady to firm tone about the middle of the week. The mixed prices on grains and lard this week, coordinated with commission

## EASTERN FERTILIZER MARKET

New York, August 5, 1948.

There was a steady demand for various packinghouse by-products and most packers stated their production had fallen off due to the buyers' resistance to present high price of meat.

Wet rendered tankage advanced to \$7.25 per unit of ammonia, f.o.b. New York, with little material offered.

Fish meal was in better demand and material for quick shipment was easily absorbed by the trade.



house buying and short selling and liquidation, resulted in a mixed price structure. Valley, Southeast and Texas closed Thursday at 25c bid, a reduction of 1/2c under a week earlier.

Quotations on the N. Y. futures market for the first four days of this week were as follows:

#### MONDAY, AUGUST 2, 1948

	Open	High	Low	Close	Pr. cl.
Sept. ....	21.50-25	21.85	21.05	21.05	22.10
Oct. ....	21.20-05	21.25	20.85	*20.81	21.75
Dec. ....	21.05	21.25	20.80	*20.85	21.65
Jan. ....	*20.50	.....	.....	*20.50	21.65
Mar. ....	*20.80	21.05	20.55	*20.70	21.60
May ....	*20.75	.....	.....	*20.60	21.60
July, '49.	*20.50	.....	.....	*20.00	21.50

Total sales: 158 contracts.

#### TUESDAY, AUGUST 3, 1948

	Open	High	Low	Close	Pr. cl.
Sept. ....	*21.05	21.70	21.30	21.60	21.05
Oct. ....	*20.90	21.25	20.90	*21.15	20.81
Dec. ....	*20.75	21.25	20.95	*21.06	20.85
Jan. ....	*20.50	.....	.....	*21.00	20.50
Mar. ....	*20.55	21.35	21.00	*21.00	20.70
May ....	*21.50	.....	.....	*20.90	20.60
July, '49.	*20.50	.....	.....	*20.00	20.00

Total sales: 150 contracts.

#### WEDNESDAY, AUGUST 4, 1948

	Open	High	Low	Close	Pr. cl.
Sept. ....	21.75	21.85	21.51	*21.67	21.60
Oct. ....	*21.20	21.45	21.15	*21.25	21.15
Dec. ....	*21.10	21.25	21.00	21.20	21.06
Jan. ....	*21.05	.....	.....	*21.00	21.00
Mar. ....	*21.00	21.10	21.10	*21.10	21.00
May ....	*20.95	.....	.....	*21.00	20.90
July, '49.	*20.95	.....	.....	*21.00	20.60

Total sales: 101 contracts.

#### THURSDAY, AUGUST 5, 1948

	Open	High	Low	Close	Pr. cl.
Sept. ....	*21.65	22.05	21.70	*22.00	21.67
Oct. ....	*21.10	21.55	21.46	*21.50	21.25
Dec. ....	*21.10	21.45	21.25	*21.32	21.20
Jan. ....	*21.25	.....	.....	*21.25	21.00
Mar. ....	*20.90	.....	.....	*21.25	21.10
May ....	*20.85	.....	.....	*21.20	21.00
July, '49.	*21.25	.....	.....	*21.20	21.00

Total sales: 43 contracts.

\*Bid. †Nominal. ‡Asked.

### VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	25b
Southeast .....	25b
Texas .....	25b
Soybean oil, in tanks, f.o.b. mills,	
Midwest .....	21pd & b
Corn oil, in tanks, f.o.b. mills .....	24 1/2pd
Coconut Oil, Pacific Coast .....	19b
Peanut oil, f.o.b. Southern points .....	26ax
Cottonseed foots	
Midwest and West Coast .....	3 1/4n
East .....	3 1/2n

### OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable .....	30
White animal fat .....	39
Milk churned pastry .....	37
Water churned pastry .....	36

### FLASHES ON SUPPLIERS

LINK-BELT CO.: Appointment of Crozier S. Wileman as district sales manager at Wilkes-Barre, Pa. of this Chicago firm was announced recently. He succeeds A. C. Williams, who has retired after 43 years of service. Wileman has been with the company 24 years. He will be assisted by Alton H. Ziegler, who also has recently been transferred from the Philadelphia district sales office of the company.

MIDLAND PAINT AND VARNISH CO.: This Cleveland, O. firm has announced removal to larger quarters in its newly completed office and warehouse building, adjacent to its former location. According to a company spokesman this addition will provide much needed floor space for improvement of the company's facilities and service to the trade.

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# HIDES AND SKINS

Packer hides active at lower prices—Native and branded steers sell off 1c—extreme lights down 1½c—light cows and branded cows off 2c—heavy cows down 1@2c—Packer heavy northern calf sell down 5c—Packer kips off 2½c.

**PACKER HIDES.**—The packer hide market has been active this week, at irregularly lower prices. Native and branded steers sold down a cent; all-light native steers and extreme light native steers moved 1½c lower; extreme light Texas steers and branded cows sold down 2c; light native cows made two successive declines of a cent and are currently 2c under last week; heavy native cows sold a cent down for northern premium points, while River points moved 2c down; packer bulls sold steady at ¼c off.

Light cows were the first description to slip, moving down a cent late on the opening day of the week. Trading on other descriptions was spread throughout the week. Reported sales so far total about 97,000 hides, in addition to which 16,000 more moved at the end of last week, making a total of about 113,000 for the period.

All-light native steers moved down around mid-week when one packer sold

1,500 Julys at 29½c, f.o.b. Omaha, equal to 30c, Chgo. basis. All-heavy native steers are quoted 30c in a nominal way. One packer sold 1,500 July mixed light and heavy native steers at 30c, f.o.b. Des Moines, equal to 30½c, Chgo. basis; another sold 1,400 at 30c, Chgo. basis.

At early mid-week, two packers sold a total of 8,000 July-Aug. extreme light native steers at 33c, or 1½c down.

Branded steers were about the last description to move. One local packer sold 1,000 and an outside packer 1,300 July-Aug. butt brands at 26c. Two packers sold a total of 3,500 July Colorados at 25½c; 7,500 June-July Colorados sold at 25½c, f.o.b. Chgo., and 25½c, f.o.b. River points; a mixed car moved with butts going at 27c, Colorados 26½c, and branded cows 27c, f.o.b. Cleveland.

On this basis, heavy Texas steers are quotable at 26c, nom., light Texas steers at 28½c, nom., or a cent under last week. One packer sold 1,000 July extreme light Texas steers at 31c.

At mid-week, one packer sold 1,400 July heavy native cows at 31½c, f.o.b. St. Paul, and 1,400 more at 31½c, Chgo., or a cent down for the northern premium points; later, 2,000 Julys sold at 29½c, f.o.b. St. Louis, widening the differential on River points to 2c under the northern premium points.

Light native cows eased off at the close of last week when one packer sold 16,000 dating May thru July at 29½c, f.o.b. Chgo. and Milwaukee; 7,500 July River points sold at the opening of the week at 29c, Chgo. freight basis; 10,000 Julys sold later at 28½c, f.o.b. St. Paul and River points, or 29c, Chgo. basis; at mid-week, one packer sold 2,700 Chgo. July light cows at 28c; another sold 3,900 July northern points and 1,700 Chgo. light cows at 28c for July, and 27½c for June, while a few March were included at 25½c, Chgo. basis. A local packer sold 3,600 mostly July, and the Association 3,600 mostly Aug. light cows at 28c, Chgo. basis.

Branded cows sold down at early mid-week when one packer sold 4,500 July northers at 27c; another sold 16,000 July at 26½c, f.o.b. River points, equal to 27c, Chgo. basis; 1,800 more July River points sold at 27c, Chgo. basis; total of 5,300 Julys sold at 26½c, f.o.b. Ft. Worth, equal to 27½c, Chgo. basis, for this premium point.

One packer sold 2,200 July bulls, mostly natives at 19½c, but a few brands included at 18½c, f.o.b. St. Paul and Milwaukee, figuring equal to 19½c @ 20c, Chgo. basis, for natives.

**OUTSIDE SMALL PACKER.**—Offerings were more plentiful in the small packer market as the packer market softened. Some quote the market in a range of 24@27c, selected, trimmed, with some good fairly light average hides reported offered at the top figure, while traders indicate that buyers' ideas usually top at 26c at the moment.

**PACIFIC COAST.**—The Pacific Coast packers were reported to be offering July hides around early mid-week at 25c for cows and 24c for steers, with buyers holding to lower ideas.

**PACKER CALF AND KIPS.**—Packer calfskins have been active, with a softening tone. At the end of last week, one packer sold 45,000 to 50,000 July calfskins; northern heavies 9½/15 lbs. sold at 60c, steady price; northern lights under 9½ lbs. sold at 55c, or 5c down from bids a week earlier; another packer sold 3,000 July northern light calf also at 55c. River point calf have been slow to move in recent weeks. Late this week, one packer sold 25,000 June-July St. Louis calf at 47c, f.o.b. St.

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Louis, for both heavies and lights; another sold 6,000 St. Louis June production at 47c for heavies and lights, 15 lb. and down. A third packer sold 4,000 July northern heavy calf late this week at 55c, or 5c down from previous week.

Packer kips sold down 2½c at mid-week, when one packer sold 5,000 July-Aug. northern kips; northern natives sold at 40c, and over-weights at 35c, f.o.b. Chgo. and St. Paul, with brands at 2½c discount in each instance. Southern natives are quoted nominally 2½c under northern kips pending trading.

**SHEEPSKINS.**—Production of packer shearlings is light at this season but some indicate an easier tone in the market. Mixed car sold, No. 1 shearlings at \$3.65 for straight run, and Fall clips at \$4.65, selected for moutons; another car No. 1's sold at \$3.50. Mixed car of lower grades sold, No. 2's at \$1.70, and No. 3's \$1.30, and these prices reported also on some small lots this week. Pickled skins are still talked around \$15.00 per doz for new skins, with no trading coming to light as yet. Packer wool lamb pelts are quoted around \$3.50 per cwt. lightweight basis for mostly westerns in a nominal way.

## N. Y. HIDE FUTURES

MONDAY, AUGUST 2, 1948				
	Open	High	Low	Close
Sept. ....	25.40	25.60	24.70	24.65b
Dec. ....	25.00	25.25	24.40	24.40
Mar. ....	24.30	24.60	23.75	23.60b
June ....	23.70b	23.50	23.50	23.10b

Closing 85 to 100 points lower; sales 104 lots.

TUESDAY, AUGUST 3, 1948				
Sept. ....	24.40b	25.15	24.50	24.65
Dec. ....	24.45	24.85	24.20	24.40
Mar. ....	23.45	23.95	23.30	23.35b
June ....	22.95	23.25	22.95	22.85b

Closing unchanged to 25 points lower; sales 93 lots.

WEDNESDAY, AUGUST 4, 1948				
Sept. ....	24.45b	24.90	24.72	24.82b
Dec. ....	24.13b	24.60	24.30	24.59
Mar. ....	23.40b	23.75	23.58	23.73
June ....	22.70b	.....	.....	23.23b

Closing 19 to 38 points higher; sales 53 lots.

THURSDAY, AUGUST 5, 1948				
Sept. ....	24.70b	25.10	24.15	24.60
Dec. ....	24.55b	24.68	23.75	24.25
Mar. ....	23.75b	23.95	23.00	23.35b
June ....	22.15b	22.90	22.90	22.85b

Closing 22 to 38 points lower; sales 116 lots.

FRIDAY, AUGUST 6, 1948				
Sept. ....	24.35b	24.80	24.35	24.86
Dec. ....	23.90b	24.45	24.00	24.40
Mar. ....	22.95b	23.55	23.50	23.55
June ....	22.35b	.....	.....	23.00b

Closing 15 to 26 points higher; sales 25 lots.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$30.75 and the average was \$25.55. Friday provision prices were: Under 12 pork loins, 69¢/70; 10/14 green skinned hams, 59½; Boston butts, 53¢/54; 16/down pork shoulders, 45; under 3 spareribs, 46¢/47; 8/12 fat backs, 16½; regular pork trimmings, 30¢/30½; 18/20 DS bellies, 28½; 4/6 green picnics, 46; 8/up green picnics, 34.

### Cottonseed Oil

Closing prices at New York Friday were: Sept. 22.31b, 22.39ax; Oct. 21.55b, 21.75ax; Dec. 21.45; Jan. 21.45n; Mar. 21.39; May 21.30n; July 21.40n. Sales totaled 101 lots.

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Aug. 5, '48	Previous Week	Cor. week, 1947
Nat. str. ....	63.30	31 63.31½n	61.30
Hvy. Tex. str. ....	62.26	62.27	62.27½
Hvy. butt	62.26	62.27	62.27½
brnd'd str. ....	62.26	62.27	62.27½
Hvy. Col. str. ....	62.25½	62.26½	62.27
Ex-light Tex. str. ....	62.31	62.33	29 62.30
Brnd'd cows ....	62.27½	29 62.28½	28½ 62.29
Hvy. nat. cows ....	62.31½	32 62.32½	62.30
Lt. nat. cows ....	62.28	62.30	31½ 62.32
Nat. bulls ....	62.20	20 62.20½	62.20
Brnd'd bulls ....	62.19	19 62.19½	62.19
Calfskins, Nor. ....	62.55	62.60	72½ 62.80
Kips, Nor. nat. ....	62.40	62.42½	62.55
Kips, Nor. brnd. ....	62.37½	62.40	62.52½
Slunks, reg. ....	63.00	63.00	63.25
Slunks, bris. ....	61.15	61.15	95 61.00

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts. ....	24	27	25	62.28	24	62.28
Brnd'd all wts. ....	23	62.27	24	62.27	23	62.27
Nat. bulls ....	16	62.16½	16	62.17	16	62.17
Brnd'd bulls ....	15	62.15½	15	62.16	15	62.16
Calfskins ....	39	62.40	43	62.45n	62.60	
Kips, nat. ....	29	62.30n	32	62.33n	41	62.43
Slunks, reg. ....	2.75	62.3.00n	3.00n	3.00	62.3.25	
Slunks, bris. ....	61.00	61.00	61.00	61.95		

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

### COUNTRY HIDES

All-weights ....	21	62.22	21	62.22	21½ 62.24
Bulls ....	13	62.13½n	13	62.13½n	13½ 62.14
Calfskins ....	25	62.26n	25	62.26n	40 62.43
Kipskins ....	22n	62.22n	30	62.32	

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS, ETC.

Dry pelts . . . . .	28 @29	@32	@27
Horsehides . . . . .	10.25@11.50	10.25@11.50	8.00@8.50

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 31, 1948, were 6,337,000 lbs.; previous week 6,488,000 lbs.; same week 1947, 7,338,000 lbs.; 1948 to date 202,022,000 lbs., same period 1947, 226,619,000 lbs.

Shipments of hides from Chicago by rail for the week ended July 31, 1948, were 3,407,000 lbs.; previous week 4,029,000 lbs.; same week last year, 5,495,000 lbs.; 1948 to date, 143,447,000 lbs., same period last year, 284,427,000.



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E 250 Lb. ....	34 F.P.M. \$119.00
A 500 Lb. ....	17 F.P.M. 159.00
C 500 Lb. ....	34 F.P.M. 189.00
B 1000 Lb. ....	17 F.P.M. 189.00
C 1000 Lb. ....	34 F.P.M. 199.00
J 1000 Lb. ....	34 F.P.M. 229.00
D 2000 Lb. ....	9 F.P.M. 199.00
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# LIVESTOCK MARKETS *Weekly Review*

## 1948 Lamb Crop Is Smallest on Record

THE 1948 lamb crop totaling 20,467,000 head is the smallest on record (since 1924) and represents a reduction of almost 2,000,000 head, or 8 per cent, from the 1947 crop, the Bureau of Agricultural Economics reported this week. The current crop is more than 9,000,000 head, or 31 per cent, below the 1937-1946 average. The reduction is general over the United States and only a few of the native sheep states reported crops as large as or slightly larger than 1947. Nevada is the only state among the 13 western sheep states that did not show a reduction in the number of lambs saved.

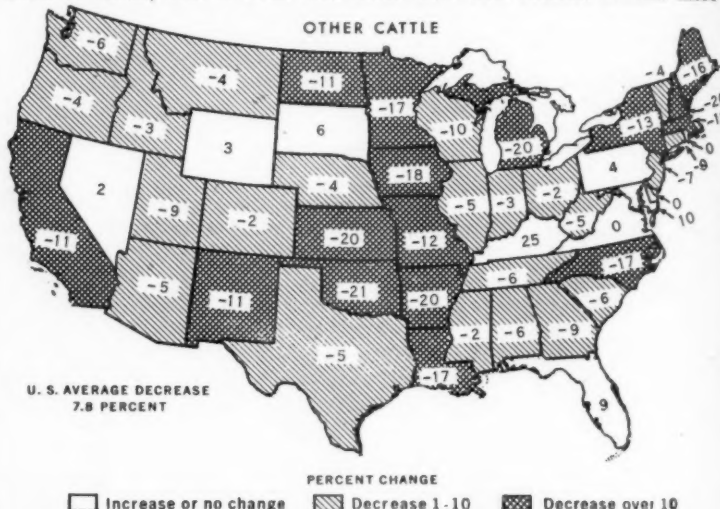
The percentage lamb crop\* (number of lambs saved per 100 ewes one year old and over on January 1) this year was 85.9. This is about 2½ points below last year, but is only slightly less than the 1937-46 average. This decrease is largely the result of a sharp reduction of 7 points in the percentage lamb crop for Texas. Four of the 13 western states have slight increases in the 1948 lamb crop percentage, while in the remainder, the percentage is the same as last year or less. In the native sheep states the 1948 lamb crop percentage varies widely by regions, with 12 states showing increases, 16 states showing decreases and seven showing no change from 1947. In the early lambing states of the Northwest the crop was good, but the development of early lambs was somewhat hindered by cold, wet weather. In the principal late lambing states of the West conditions were generally favorable for lamb production.

In the native sheep states the lamb crop was 7,111,000 head, a decrease of 416,000 head, or 6 per cent from 1947. The crop was 3,130,000 head below the ten-year average and the smallest on record for this area since 1924.

## CORN CROP MAY IMPROVE LONG-TERM BEEF PROSPECTS

Harvest of a record corn crop and the present supply and demand situation might bring about a reversal in the downward curve of the cattle cycle earlier than had been expected, according to some industry observers. It is believed that a large corn crop would increase feeding of cattle and strengthen demand for feeding stock this fall. With active demand for stocker and feeder cattle, slaughterers will have to compete with feeders for "two-way" cattle.

The USDA chart shows percentage changes in January 1 numbers of beef cattle on farms, 1945 to 1948. Beef cattle have been reduced a little more



### DATA FOR 1948 ARE PRELIMINARY

in the Corn Belt than in the western range area; most states have shown decreases, although there are some exceptions. A large part of the reduction in total cattle numbers during 1947 was in the number kept for milk. Inventory numbers of steers and young heifers on January 1, 1948, were down from a year earlier, even though beef cow numbers were nearly maintained. The beef cattle herd contains a larger proportion of cows in relation to other cattle than at any time on record, and the smallest proportion of steers since 1935.

Steer and heifer slaughter this year has been relatively smaller than slaughter in other classes, in line with the reduced numbers of younger stock on hand January 1. Federally inspected slaughter of all cattle and calves in January-May was 16 per cent less than a year earlier. Heifer slaughter was down 31 per cent and steer slaughter 21 per cent below January-May, 1947.



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# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, August 4, 1948, reported by the Production & Marketing Administration:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

## BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$25.50-28.00	\$25.00-29.00	\$	\$	\$
140-160 lbs.	27.50-29.50	27.00-30.50	25.25-28.50	25.25-28.50	29.00-30.00
160-180 lbs.	29.00-30.75	30.00-31.25	27.70-29.75	28.50-30.00	29.75-30.00
180-200 lbs.	30.25-31.00	30.75-31.25	29.25-30.00	29.75-30.25	30.00-30.25
200-220 lbs.	30.25-31.00	30.75-31.25	29.75-30.25	29.75-30.25	30.00 only
220-240 lbs.	30.00-31.00	30.50-31.25	29.75-30.25	29.75-30.25	30.00 only
240-270 lbs.	28.75-30.50	29.50-30.75	29.00-30.00	29.00-30.00	28.00-30.00
270-300 lbs.	27.00-29.25	28.25-29.50	26.50-29.25	26.50-29.25	26.00-28.50
300-330 lbs.	26.00-27.75	27.00-28.50	26.00-27.50	25.50-27.00	25.50-27.50
330-360 lbs.	24.75-27.00	25.25-27.25	25.00-26.75	24.50-26.00	25.00-25.50

Medium:					
160-220 lbs.	26.50-30.25	29.00-30.75	26.75-29.25	25.50-29.50	29.00-29.50
SOVS:					
Good and Choice:					
270-300 lbs.	25.00-25.50	26.75-27.75	25.00-25.50	25.00-25.50	25.75-26.00
300-330 lbs.	25.00-25.50	26.50-27.25	25.00-25.50	24.75-25.50	25.75-26.00
330-360 lbs.	23.75-25.50	24.75-26.75	24.25-25.25	24.50-25.00	25.00-25.75
360-400 lbs.	22.00-24.50	23.00-25.25	23.00-25.00	23.50-24.75	23.50-25.50

Good:					
400-450 lbs.	21.00-23.25	22.00-23.50	22.00-24.00	22.50-24.00	22.50-24.50
450-550 lbs.	20.00-22.50	21.00-22.25	21.00-22.75	22.00-23.50	21.50-22.50
Medium:					
250-350 lbs.	19.00-24.75	20.00-27.00	20.50-24.00	21.00-25.00	20.50-23.50

PIGS (Slaughter): Medium and Good: 90-120 lbs. 21.75-26.00 21.00-26.00

## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	37.00-39.00	38.00-39.25	37.00-39.50	36.75-38.75	37.50-39.00
900-1100 lbs.	37.50-39.50	38.75-40.85	37.50-40.00	36.75-39.50	37.50-39.50
1100-1300 lbs.	37.50-39.50	38.75-40.85	37.50-40.00	36.75-39.75	38.00-40.00
1300-1500 lbs.	37.50-39.00	38.75-40.85	37.00-39.50	36.25-39.00	38.00-40.00

STEERS, Good:					
700-900 lbs.	32.00-37.00	32.50-38.00	32.00-37.50	31.00-36.75	32.00-37.50
900-1100 lbs.	32.50-37.50	32.50-38.75	32.50-37.50	31.50-36.75	32.00-38.00
1100-1300 lbs.	32.50-37.50	32.50-38.75	32.50-37.50	31.70-36.75	32.00-38.00
1300-1500 lbs.	32.50-37.50	33.00-38.75	32.00-37.50	31.50-36.75	32.00-38.00

STEERS, Medium:					
700-1100 lbs.	25.00-32.00	23.00-33.00	23.00-32.50	25.00-31.50	25.50-32.00
1100-1300 lbs.	25.50-32.50	24.50-33.00	24.00-32.50	26.00-31.50	25.50-32.00

STEERS, Common:					
700-1100 lbs.	21.00-25.50	20.00-24.50	20.00-24.00	21.00-26.00	21.50-25.50

HEIFERS, Choice:					
600-800 lbs.	36.50-38.50	36.50-37.50	36.00-39.00	35.75-38.50	36.50-38.00
800-1000 lbs.	36.50-38.50	37.50-38.50	37.00-39.00	36.00-38.50	36.00-38.00

HEIFERS, Good:					
600-800 lbs.	32.00-37.00	31.50-36.50	31.00-37.00	31.00-36.00	31.50-36.50
800-1000 lbs.	32.00-37.00	32.50-37.50	32.00-37.00	31.00-36.00	31.50-36.50

HEIFERS, Medium:					
500-900 lbs.	22.50-32.00	23.00-33.00	22.00-32.00	24.50-31.00	24.50-31.50

HEIFERS, Common:					
500-900 lbs.	19.00-22.50	20.00-23.50	19.00-22.00	20.00-24.50	19.50-24.50

COWS (All Weights):					
Good	23.50-25.00	24.50-28.00	22.75-25.00	22.75-25.00	22.50-24.50
Medium	20.50-23.50	22.00-24.50	20.50-22.75	19.75-22.75	20.50-22.50
Cut. & com.	17.50-20.50	17.00-22.00	18.00-20.50	17.50-19.75	17.00-20.50
Caners	15.50-17.50	15.50-17.50	15.50-18.00	16.00-17.50	16.00-17.00

BULLS (Yrds. Excl.), All Weights:					
Beef, good	24.50-25.00	24.50-25.50	24.00-24.50	24.50-25.25	24.00-25.00
Sausage, good	24.00-25.00	24.50-26.00	23.50-24.50	24.00-24.50	24.00-25.00
Sausage, medium	22.00-24.00	21.50-24.50	21.50-23.50	22.00-24.00	22.00-24.00
Sausage, cut. & com.	18.00-22.00	18.00-21.50	18.50-21.50	19.00-22.00	19.00-22.00

VEALERS (All Weights):					
Good & choice	28.00-31.00	28.00-31.00	24.00-29.00	26.00-29.00	28.00-35.00
Com. & med.	17.00-28.00	22.00-28.00	17.00-24.00	18.00-26.00	20.00-28.00
Cull, 75 lbs. up.	12.00-17.00	19.00-22.00	12.00-17.00	15.00-18.00	16.00-20.00

CALVES (500 lbs. down):					
Good & choice	27.00-33.00	24.00-26.00	25.00-30.00		26.00-30.00
Com. & med.	17.00-27.00	20.00-24.00	17.00-25.00		20.00-26.00
Cull	12.00-17.00	17.00-19.00	12.00-17.00		17.00-20.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS (Spring):					
Good & choice	28.00-30.00	28.75-29.50	28.00-28.50	28.50-29.50	28.50-29.75
Med. & good	23.50-28.00	25.50-28.25	24.50-27.75	24.25-28.25	24.00-28.25
Common	18.50-23.00	21.00-24.50	20.00-24.25	19.00-24.00	19.50-23.75

WRLG. WETHERS:					
Good & choice	26.00-27.00	23.50-24.00			24.50-26.00
Med. & good	23.00-25.50	20.50-23.25			22.00-24.25

EWES:					
Good & choice	10.00-11.25	11.75-12.50	11.00-11.50	10.50-11.50	12.00-13.00
Com. & med.	8.00-9.75	9.50-11.75	9.50-11.00	7.50-10.25	8.75-11.75

Quotations on woolled stock based on animals of current seasonal market weight and wool growth. Those on shorn stock on animals with No. 1 and 2 pelts.  
Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.  
Quotations on shorn basis.



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 31, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO	
Armour, 2,275 hogs; Swift, 526 hogs; Wilson, 2,015 hogs; Agar, 4,368 hogs; Shippers, 8,539 hogs; Others, 15,464 hogs.	
Total: 17,615 cattle; 1,772 calves; 33,187 hogs; 3,880 sheep.	

KANSAS CITY				
Armour	4,374	997	1,271	1,644
Cudahy	2,910	745	501	1,606
Swift	3,529	1,193	936	7,882
Wilson	1,590	806	1,051	1,418
Central	321			
Others	7,190	76	2,441	1,097
Totals .. 19,914 3,819 6,299 13,647				

OMAHA				
Armour	5,228	5,036	396	
Cudahy	3,981	3,307	1,165	
Swift	3,415	2,844	1,290	
Wilson	2,208	3,258	407	
Engle	48			
Greater Omaha	122			
Hoffman	79			
Rothschild	304			
Roth	123			
Kingan	938			
Merchants	34			
Shippers		11,239		
Totals .. 16,480 25,684 3,258				

E. ST. LOUIS				
Armour	3,259	2,117	2,675	4,164
Swift	3,190	2,626	2,345	3,981
Hunter	1,186		1,406	83
Hell			752	
Krey			145	
Laclede			875	
Sieloff			224	
Others	3,343	286	5,509	1,778
Shippers	3,597	1,377	14,980	141
Totals .. 14,575 6,406 28,920 10,147				

ST. JOSEPH				
Swift	2,317	480	3,271	3,560
Armour	2,631	746	4,068	1,925
Others	2,580	408	2,741	
Totals .. 7,528 1,634 10,080 5,485				
Does not include 224 cattle, 2,615 hogs and 3,754 sheep bought direct.				

SIOUX CITY				
Cudahy	2,243	50	5,844	1,118
Armour	2,225	51	7,004	2,644
Swift	1,787	32	2,146	1,252
Others	290			
Shippers	11,647	164	10,800	1,163
Totals .. 18,162 297 25,794 6,177				

WICHITA				
Cudahy	1,111	839	1,394	1,204
Guggen-				
helm	568			
Dunn-				
Ostertag	71		3	
Dold	95		380	
Sunflower	22			
Pioneer	94			
Excel	529			
Others	861		370	544
Totals .. 3,351 839 2,147 1,748				

OKLAHOMA CITY				
Armour	2,403	583	833	317
Wilson	2,034	1,016	1,215	253
Others	195		403	
Totals .. 4,632 1,599 2,451 570				
Does not include 115 cattle, 1,241 calves, 3,955 hogs and 1,006 sheep bought direct.				

CINCINNATI				
Gall's				386
Kahn's				
Lohrey				827
Meyer				
Schlachter	135	123		20
Schroth				
National	235			
Others	2,391	1,054	6,943	502
Totals .. 2,761 1,177 7,770 908				
Does not include 1,071 cattle and 732 hogs bought direct. Market shipments for the week were 145 cattle, 118 calves, 701 hogs and 2,568 sheep.				

DENVER				
Armour	1,008	78	1,985	1,790
Swift	305	165	1,417	1,959
Cudahy	633	92	1,219	1,100
Others	2,361	367	1,598	2,867
Totals .. 4,510 702 5,919 7,646				

ST. PAUL				
Armour	3,925	1,630	5,510	2,004
Bartusch	372			
Cudahy	963			
Rifkin	708	12		1,012
Swift	4,740	2,381	8,984	2,974
Others	1,742	1,547	7,217	906
Totals .. 12,450 6,536 21,711 6,631				

FORT WORTH				
Armour	1,837	1,603	1,131	7,502
Swift	2,374	1,344	615	7,807
Blue				
Bonnet	239	88		
City	680	32	71	
Rosenthal	56	2		21
Totals .. 5,386 3,059 1,817 15,439				

TOTAL PACKER PURCHASES				
Week ended	Prev. week	Cor.		
July 31	1947			
Cattle	127,304	134,497	162,186	
Hogs	171,680	207,918	181,510	
Sheep	75,327	77,346	117,445	

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
Cattle	Calves	Hogs	Sheep	
July 29	3,817	404	5,816	1,349
July 30	1,882	383	4,390	904
July 31	530	18	3,690	216
Aug. 2	12,875	950	8,917	3,586
Aug. 3	6,781	570	8,742	2,436
Aug. 4	10,100	990	7,690	2,500
Aug. 5	3,800	500	10,500	3,000
*Wk.				
so far	32,912	2,653	35,528	12,161
Wk. ago	24,307	2,758	36,621	10,113
1947	33,912	4,286	29,738	7,562
1946	41,544	4,029	46,108	17,983

\*Including 947 cattle, 870 calves, 7,211 hogs and 5,500 sheep direct to packers.

SHIPMENTS				
Cattle	Calves	Hogs	Sheep	
July 29	1,691	35	2,146	32
July 30	665	7	1,375	0
July 31	266		70	
Aug. 2	2,741	42	1,447	38
Aug. 3	3,044	23	2,143	
Aug. 4	3,771	81	1,077	391
Aug. 5	1,500	50	2,500	30
Wk.				
so far	11,056	196	7,167	386
Wk. ago	8,963	262	7,166	113
1947	12,845	489	3,554	183
1946	18,153	449	5,963	1,876

JULY RECEIPTS				
1948	1947			
Cattle	120,428	161,189		
Calves	12,431	24,329		
Hogs	224,679	242,466		
Sheep	45,844	36,110		

JULY SHIPMENTS				
1948	1947			
Cattle	45,671	65,562		
Hogs	40,007	38,174		
Sheep	2,088	5,215		

CHICAGO HOG PURCHASES				
Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, August 5, 1948:				
Week ended	Prev. week			
Aug. 5				
Packers' purch.	13,612	25,836		
Shippers' purch.	8,040	9,690		
Total	21,652	34,916		

PACIFIC COAST LIVESTOCK				
Receipts at leading Pacific Coast markets, week ending July 29:				
Cattle	Calves	Hogs	Sheep	
Los Angeles	7,900	1,760	2,600	375
No. Portland	3,140	515	975	2,065
San Francisco	1,500	259	1,300	17,500



## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended July 31, 1948.

### CATTLE

	Week ended July 31	Prev. week	Cor.
Chicago	17,615	16,306	21,587
Kansas City	23,733	20,947	28,243
Omaha	18,577	16,016	22,481
East St. Louis	7,635	8,293	13,934
St. Joseph	7,695	8,928	9,753
Sioux City	6,648	6,195	8,506
Wichita	5,529	5,980	3,973
New York & Jersey City	5,050	5,827	7,598
Okla. City	7,587	8,922	8,789
Cincinnati	3,802	5,166	6,993
Denver	6,040	6,399	7,500
St. Paul	10,708	14,364	15,256
Milwaukee	2,384	3,104	3,834
Total	123,003	126,747	158,507

### HOGS

	Week ended July 31	Prev. week	Cor.
Chicago	24,681	20,289	27,312
Kansas City	6,200	8,334	8,547
Omaha	23,554	33,214	27,375
East St. Louis	8,422	14,043	17,397
St. Joseph	10,745	15,062	13,537
Sioux City	15,048	17,490	21,008
Wichita	2,147	3,010	1,208
New York & Jersey City	23,447	22,848	27,574
Okla. City	6,406	6,567	6,032
Cincinnati	8,292	7,024	9,874
Denver	6,489	6,144	5,789
St. Paul	14,494	19,242	20,428
Milwaukee	3,137	3,487	3,033
Total	153,642	180,654	180,714

### SHEEP

	Week ended July 31	Prev. week	Cor.
Chicago	3,880	5,380	5,132
Kansas City	13,647	9,462	15,644
Omaha	11,373	14,942	9,859
East St. Louis	10,130	11,754	11,754
St. Joseph	9,239	8,315	12,134
Sioux City	5,014	3,806	4,118
Wichita	1,748	2,645	1,690
New York & Jersey City	33,592	36,421	37,465
Okla. City	1,576	3,668	3,237
Cincinnati	911	1,011	1,808
Denver	11,745	12,960	4,240
St. Paul	5,681	6,458	6,980
Milwaukee	905	736	439
Total	107,339	116,024	114,590

\*Cattle and calves.

†Federally inspected slaughter, including direct.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on August 5:

CATTLE:	
Steers, med. & gd.	\$29.00@36.50
Heifers, med. & gd.	25.00@33.50
Cows, good	23.00@25.00
Cows, com. to med.	19.00@22.00
Cows, cut. & can.	16.00@19.00
Bulls, beef	24.00@26.00
Bulls, sausage	20.00@23.50
CALVES:	
Vealers, gd. & choice	\$27.00@31.00
Com. to med.	20.00@27.00
Culls	15.00@19.00
HOGS:	
gd. & ch.	\$30.75@31.25
Novas	24.00@24.50
SPRING LAMBS:	
gd. & ch.	\$27.00@28.00

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on August 5:

CATTLE:	
Steers, com.	6@25
Cows, med. to gd.	20 @23½
Cows, can. to com.	16 @18½
Bulls, sausage	25 @26½
Vealers, med. & c.	25½ @28
HOGS:	
gd. & ch.	30½ @31
CALVES:	
Med. to choice	25½ @28

## CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., August 5.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Thursday were:

Hogs, good to choice:

160-180 lb.	28.75@30.00
180-240 lb.	26.00@30.00
240-300 lb.	24.75@28.50

Sows:

270-360 lb.	\$24.00@25.50
400-550 lb.	19.00@21.50

Receipts of hogs at Corn Belt markets for the week ended August 5 were reported to be:

	This week estimated	Same day last wk. actual
July 30	21,000	24,000
July 31	23,000	23,500
Aug. 1	20,000	28,000
Aug. 2	22,000	29,000
Aug. 3	24,000	20,000
Aug. 4	22,000	37,000

## LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended July 31.

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
July 31	217,000	265,000	148,000
July 24	243,000	335,000	166,000
1947	287,000	300,000	201,000
1946	370,000	333,000	278,000
1945	275,000	210,000	206,000

AT 11 MARKETS, WEEK ENDED:

	Cattle	Hogs
July 31	207,000	259,000
July 24	253,000	253,000
1947	253,000	261,000
1946	253,000	173,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
July 31	141,000	180,000	73,000
July 24	154,000	226,000	85,000
1947	202,000	220,000	121,000
1946	254,000	221,000	164,000
1945	190,000	149,000	124,000

## CANADIAN KILL

Inspected slaughter in Canada for week ended July 24:


CATTLE		
	Week Ended July 24	Same Week Last Year
Western Canada	12,565	14,229
Eastern Canada	11,754	12,557
Total	24,319	26,786
HOGS		
Western Canada	24,915	25,197
Eastern Canada	33,598	39,696
Total	58,513	64,893
SHEEP		
Western Canada	4,309	8,341
Eastern Canada	6,373	4,976
Total	10,682	13,317

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended July 31, 1948:

Cattle Calves Hogs* Sheep	
Salable	281 2,495 512 1,976
Total (incl. direct)	3,447 7,253 16,032 21,431
Previous week:	
Salable	476 1,785 804 1,457
Total (incl. direct)	2,750 8,235 15,499 26,925

\*Including hogs at 31st street.



**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

...also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.



MR. HAM GOES TO TOWN  
FOR  
MORRELL PRIDE MEATS

**PORK • BEEF • LAMB • VEAL**  
**HAMS • BACON • SAUSAGE**  
**LARD • CANNED MEATS**  
**SHEEP, HOG & BEEF CASINGS**

**JOHN MORRELL & Co.**

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

### WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending July 31, 1948.	10,731
Week previous	8,332
Same week year ago	9,765

COW:	
Week ending July 31, 1948.	2,454
Week previous	2,280
Same week year ago	3,659

BULL:	
Week ending July 31, 1948.	828
Week previous	762
Same week year ago	339

VEAL:	
Week ending July 31, 1948.	16,146
Week previous	6,930
Same week year ago	15,944

LAMB:	
Week ending July 31, 1948.	52,993
Week previous	33,550
Same week year ago	44,633

MUTTON:	
Week ending July 31, 1948.	4,647
Week previous	1,633
Same week year ago	2,793

HOG AND PIG:	
Week ending July 31, 1948.	4,020
Week previous	4,647
Same week year ago	1,514

PORK CUTS:	
Week ending July 31, 1948.	1,538,345
Week previous	1,837,396
Same week year ago	1,240,788

BEEF CUTS:	
Week ending July 31, 1948.	232,781
Week previous	182,313
Same week year ago	212,272

VEAL AND CALF:	
Week ending July 31, 1948.	4,835
Week previous	2,044
Same week year ago	2,362

LAMB AND MUTTON:	
Week ending July 31, 1948.	3,578
Week previous	2,789
Same week year ago	3,574

### BEEF CURED:

Week ending July 31, 1948.	43,618
Week previous	506
Same week year ago	17,632

### PORK CURED AND SMOKED:

Week ending July 31, 1948.	781,530
Week previous	1,340,297
Same week year ago	1,095,500

### LARD AND PORK FATS:

Week ending July 31, 1948.	77,512
Week previous	65,961
Same week year ago	138,330

### LOCAL SLAUGHTER

STEERS:	Head
Week ending July 31, 1948.	3,427
Week previous	3,678
Same week year ago	4,780

COWS:	
Week ending July 31, 1948.	690
Week previous	930
Same week year ago	1,505

BULLS:	
Week ending July 31, 1948.	933
Week previous	1,220
Same week year ago	952

CALVES:	
Week ending July 31, 1948.	11,180
Week previous	12,075
Same week year ago	11,893

HOGS:	
Week ending July 31, 1948.	23,447
Week previous	22,648
Same week year ago	27,574

SHEEP:	
Week ending July 31, 1948.	33,592
Week previous	36,421
Same week year ago	37,465

Country dressed product at New York totaled 4,363 veal, 8 hogs and 6 lambs in addition to that shown above. Previous week: 4,173 veal, 13 hogs and 6 lambs. Same week 1947: 2,278 veal and 6 lambs. <sup>1</sup>Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended July 31 as reported by the USDA, continued to show a decrease in all classes of slaughter as compared with a week earlier.

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	3,050	11,180	23,447	33,592
Baltimore, Philadelphia	5,021	2,287	10,711	1,402
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	11,511	3,850	30,574	10,865
Chicago, Elburn	21,172	10,100	48,315	14,672
St. Paul-Wis. Group <sup>1</sup>	22,509	15,762	49,120	8,142
St. Louis Area <sup>2</sup>	15,884	12,137	31,062	13,561
Sioux City	6,543	278	16,506	4,761
Omaha	15,357	1,868	27,755	15,941
Kansas City	15,956	6,641	29,723	19,144
Iowa and So. Minn. <sup>3</sup>	12,776	5,239	112,872	25,921
<b>SOUTHEAST<sup>4</sup></b>	7,902	4,578	7,304	1
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	23,214	10,873	32,142	29,592
<b>ROCKY MOUNTAIN<sup>6</sup></b>	6,391	1,018	6,549	13,046
<b>PACIFIC<sup>7</sup></b>	14,868	5,047	18,309	31,197
Grand total	182,014	88,855	450,419	230,011
Total week ago	196,906	95,386	508,636	228,028
Total same period 1947	220,780	104,190	512,821	230,941

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose and Vallejo, Calif. (Sacramento omitted from Group No. 7; not operating under Federal inspection).

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during June, 1948—cattle, 75.3; calves, 68.9; hogs, 74.6; sheep and lambs, 87.7.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, are compared with the previous week and with the corresponding week last year.

	Cattle	Calves	Hogs
Week ended July 30.	2,276	1,403	1,913
Week previous	2,295	1,394	1,594
Cor. week last year.	3,225	1,194	3,663

## CLASSIFIED ADVERTISING

Unplayed; set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### Manager—Superintendent

Over 25 years' experience, all operations, including killing, cutting, manufacturing, processing and service departments. Know costs. Handle labor. Desire change. East preferred. Excellent references. W-163, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

### HELP WANTED

#### If You Can Qualify . . .

- ✓ Experienced, able beef and provision dept. manager.
- ✓ Resourceful, aggressive. A chance to work "on your own."
- ✓ Ample know-how to figure tests, yields and plan operations for top-dollar results.
- ✓ A sales perspective together with a good operating background.

... THEN here's a real chance to give full-play to your initiative and ability. We are a highly regarded company and are going places. Location: midwest. Your first letter should state full qualifications. Your reply treated in strict confidence. W-168, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### FOREMAN

Wanted, to take full charge of HOG DRESSING and CUTTING department for a large eastern meat packer, experienced in killing and cutting hogs. Must be familiar with operations under B.A.I. inspection and regulation, and have ability to successfully handle help. Give complete details of past experience, age, and names of former employers. Permanent position. Replies confidential. W-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Casing—Equipment Salesmen

Now calling on sausage manufacturers have opportunity to add newly developed essential food products to present line on very liberal commission basis. Double present earnings. All replies held strictly confidential. Territories now open. Will assist you in making sales. W-169, THE NATIONAL PROVISIONER, 740 Lexington Avenue, New York 22, N. Y.

### HELP WANTED

#### Sales Representatives

Calling on meat packers and sausage manufacturers to handle the fast growing line of E.P.C.O. seasonings, emulsifier, cures and binder. Write direct to Essential Products of Cleveland, Inc., 4647 Broadway, Cleveland 4, Ohio.

GENERAL PLANT SUPERINTENDENT: Medium size plant in midwest. Must have practical plant operating experience in all departments, and be able to handle organized labor. W-170, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG KILLING and CUTTING foreman: Must be practical for medium size plant located in midwest. Good opportunity and salary. W-171, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Sausage Superintendent

Sausage superintendent, experienced, to handle complete sausage manufacturing plant, supervise manufacturing and men. State experience and particulars. W-185, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### CASING SALESMAN

Wanted by established New York casing house for greater New York and adjoining territories. Only salesmen with following need to apply. Replies held strictly confidential.

W-182, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: First class sausage maker, working foreman in New England territory, medium size plant, government inspected. Ideal working conditions. Plant entirely up-to-date in every respect. Must be experienced and able to manufacture top quality product, follow formulas and understand complete sausage manufacturing operations. W-183, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE MAKER and PARTNER: First class man wanted to manage fully equipped plant now operating. W-188, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### BUSINESS OPPORTUNITIES

Small DRY RENDERING plant for sale, \$35,000.00. Terms. Good southwest location. FS-175, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

#### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1. M & M Publishing Co., P.O. Box 6669 Los Angeles 22, Calif.

### RENDERING PLANT

Most modern one cooker plant in south. Processing two cooks daily now. Soon will run four cooks daily. Have another cooker on order. Built new in December, 1947. All new equipment. Four late model trucks with steel bodies and winches. Have several long time, bone, offal, grease and tallow contracts. Located in city of over 100,000 population and livestock center which has over 300,000 head of cattle within 50 mile radius of plant, not including horses, hogs, etc. Plenty water, good sewerage and power. Pavement to plant. Railroad siding, nice four room air-conditioned stone bungalow, 3 acres of ground. Only plant within 100 miles, plenty of room for expansion. Price, \$85,000. FS-180, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer  
Broker • Counsellor • Exporter • Importer  
**SAMI S. SVENDSEN**  
407 SO. DEARBORN ST., CHICAGO 5, ILL.

The National Provisioner—August 7, 1948

## EQUIPMENT FOR SALE

# EXCLUSIVE COMPLETE CANNING ROOM and SAUSAGE ROOM

These offerings have been given us for exclusive sale... owner describes in excellent condition... these will make an exceptional buy for some one.

- 6—Two Basket Berlin-Chapman Retorts tested 40 lb. pressure, swing type top, good condition.
- 6—Complete sets Taylor Recording Instruments for the above retorts.
- 20—Berlin Chapman Heavy Duty perforated retort crates.
- 1—1000 lb. Electro-Lift Hoist 3/60/220 with 40 foot rail and hanger.

Above items \$5,600 complete.

If above does not sell as a unit, it will be offered individually.

## SAUSAGE ROOM

- 1—Buffalo #3 Meat Mixer 700 lb. with motor \$750.00.
- 1—#43B Silent Cutter 250 lb. capacity 20 H.P. 3/60/220 volt motor \$1,000.00.
- 1—Globe Meat Grinder #5166-405 with 20 H.P. 3/60/220 motor, hardly used \$1200.00.
- 1—400 lb. Buffalo Stuffer \$700.00.
- 2—Air-cooled air compressors: 1 5 HP Westinghouse \$325.00.
- 1—3 H.P. Curtis \$300.00. Both in good operating condition.
- 2—Rockford Fillers up to 1 1/2 lb. capacity \$293.00 ea.
- 1—Linker Tying machine 1 1/2 years old, for wieners, recently checked over by factory representative and found in good condition. This also includes a kit with additional spare parts worth \$250.00. Complete \$1650.00.
- 1—Jones Superior #54 Band Saw with stainless steel table, good condition \$800.00.
- 1—Hyseon Packing Machine equipped with electric eye used for wrapping one lb. wiener trays, adjustable \$1600.00.
- 1—Pack-o-Matic Case Sealer top and bottom, adjustable, has handled from 12 oz. to 6 lb. sizes \$2150.00.
- 1—8x10 ft. Army Surplus Walk-In Refrigerator with complete refrigeration unit \$1500.00.

All above can be inspected at seller's plant in midwest.

NOTE: WE ALSO HAVE A LIST OF USED equipment offered from a recent packing house liquidation... this will be sent on request.

## E. G. JAMES COMPANY

316 So. La Salle St.  
Chicago 4, Illinois  
Phone Harrison 9062

## ICE MACHINES

One—3x3  
One—4x4

York self contained ammonia units complete with motors, starters, etc. Can be seen in operation. In A-1 condition. Machines maintained under York service contract. Shtokowski Sausage Co., 2021 W. 18th St., Chicago 8, Ill. Phone Canal 1667.

FOR SALE: New Red Lion expeller press with 15" tapering apparatus and magnetic separator. Price: \$5,000.00. This machine has never been used and quick shipment can be made. FS-186, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

# SCOOP

- SILENT CUTTER, Boss #90, Bowl size 65"  
Cap. 600#, 9 Knives, Less motor.....\$1500.00
- SILENT CUTTER—Boss #80A, Bowl size 56", Cap. 375#, 8 Knives, Less motor... 2000.00
- SMOKE STICKS—Wood, 5000 available, ea. .05
- BACON HANGERS—8000 available  
8 prong ..... .06 ea.  
10 prong ..... .08 ea.
- SMOKEHOUSE TREES—3, 4 and 5 Station  
Single trolley, closed ends, Notched bars  
from, ea. .... 5.00

## Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

Single items or complete plants bought and sold.

## Meat Packers—Attention

FOR SALE: 1—Anco Continuous Screw Cracking Press, installed one year; 1—Hottmann #4 Mixer, 600# capacity, requires 40 HP, jacketed trough; 1—Enterprise #166 Meat Grinder, belt driven; 3—Mechanical Dryers, 5'x12'; 1—Cast Iron 2000 gallon jacketed agitator Kettle; 12—Stainless Jacketed Kettles, 30, 40, 60, 80, 100 gallon; 2—Albright-Neil 4x9' Lard Roller; 1—Anco 3'x6' Lard Roll, m.d.; 1—Brecht 1000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?  
CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row, New York City, N. Y.

## For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor  
Silent Cutter Boss 35" Bowl with 20 HP motor  
Silent Cutter Buffalo 43A & other sizes  
Rotary Cutter with 21-39" Round Blades  
Bacon Slicers; Hottmann Mixers; Stuffers; Tanks;  
Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

## NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

## FOR SALE:

Boss—400# Stuffer and stainless table.....\$950.00  
Boss—200# Stuffer ..... 450.00  
Boss—2465 fat dicer..... 450.00  
Boss—#166 grinder 15 HP..... 750.00

## ALL IN GOOD CONDITION

H. F. Busch Company 4756 Padlock Road  
Cincinnati 29, Ohio Phone Redwood 1350

## For Sale Reasonable

Used boiling cans manufactured by Ham Boiler Corporation, cast aluminum, good condition:

106 Type 02 C-2  
145 Type E-2  
125 Type E-0-2  
97 Type 1-8-2  
90 Type 0-2

Call RICHARD SCHNIBBE, Evergreen 8-4436. Ask for John or Mack.

TRUCK REFRIGERATING UNIT: Thermo King 1946 model CTA, brand new, completely automatic, gas operated for use in large trailer truck, never used in service. In perfect operating condition. Bargain \$850.00. Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Missouri.

For Sale: One 1.130 ton French Oil press in good working condition, cylinder three years old, four 4x7 cookers with percolator boxes, prices reasonable, prompt shipment. Write P.O. Box 1174, Yonkers, N.Y.

## PICKLING VATS

Hardwood (165 gal. cap.) Special \$7.80 each. Free delivery, certain areas. Meat Packers Equipment Co., 5427 N. Kenmore Ave., Chicago 40, Ill.

## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates, Morlan, Pennsylvania

FOR SALE: One new model 3-9 Hayssen carton wrapping machine, used 30 days, cost \$2,000.00, will sell for \$1,500.00. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One white bacon skinning machine with a 1 1/2 HP G.E. motor. Both in good condition. Asking price \$485.00. Wilmington Provision Company, Foot of Orange St., Wilmington 99, Delaware.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

## Sausage and Smokehouse

- 7792—MIXER: Buffalo, 175# cap., completely overhauled, NEW, 2 HP Sterling, 3 ph., 60 cycle motor, close connected with roller chain drive... \$ 495.00
- 7547—MIXER: J. J. Day #3, 300 lb. cap., 2 HP 200 V motor, recently overhauled..... 230.00
- 7578—MIXER: 100# Day, with 1 HP motor, newly galv. tub, in exc. cond... 195.00
- 7534—STUFFER: Buffalo, 400 lb., recond. & guar., new stuffer cocks..... 850.00
- 7513—STUFFER: Boss, 200#, complete with NEW auto. valve assembly, new piston & valves, exc. cond..... 595.00
- 7717—BACON SLICER: U. S. 130 B, with 1/4 HP motor, 110 V, guar. perfect cond., complete with stacker..... 700.00
- 7570—SILENT CUTTER: Boss 80-A, cap. 375 lbs., with self un-loader, motor & starter, 3 sets of knives, exc. cond... 3000.00
- 7516—SILENT CUTTER: #43-A, Buffalo, without motor (new motor available extra), recond. & guar..... 800.00
- 7508—SILENT CUTTER: Menges, 175 lb., 258, 4'x7 1/2" floor space, height 47", no motor. Motor mounts on base for direct connection to knife shaft. Recond., new gear, new knives..... 400.00

## Rendering and Lard

- 7787—COOKER: BOSS, 5x9, complete with new motor & drive, has new shaft, all new paddles, new gaskets, completely overhauled..... \$3000.00
- 7761—COOKER: Dry Rendering, Boss, 5x9 with 25 HP motor, 3/60/220, chain driven..... 1400.00
- 6100—HOG SCRAPER: Anco, 150 hogs per hour, 2 drum, 7 1/2 HP motor, extra sprockets and chain, exc. cond., reduced to..... 900.00
- 7713—HOG DEHAIRER UNIT: Boss, No. 46-A, 10 HP motor, chain drive, reconditioned gambrelling bench & steel tub with new bottom, 12'x5'6"x3', practically new..... 2750.00
- 7149—PRESS: Thos. Albright, 500 ton, bottom discharge, 20" piston, 24" curb, complete with fittings, press & pump, 4 column..... 1725.00
- 7740—PRESS: Boss, 300 ton, 14", complete with Union Steam Pump, size 8"x1"x12"..... 2750.00

## Killing Floor and Cutting

- 7738—DEPILATOR: Albright-Neil #770 Rail Drop, push button operation, 200 hogs per hr. capacity..... \$ 850.00
- 7791—VISCERA TABLE: NEW Viscera Table, 22' long, stainless steel pans, frame galv., with galv. standing platforms, 1 HP motor, head shaft for driving overhead conveyor..... 350.00
- 7687—HOG CUTTING CONVEYOR: R.E. all galv., total 39 1/2' long, 32" flights, 41" overall width, 29" cutoff shoulder saw, with 2 5-HP motors, Belly Roller, exc. cond..... 4500.00

## Complete Rendering Plant

- 7794—COMPLETE RENDERING PLANT: 7 acres land, including Horse Lot, Deep well, 1 Building 90'x30', 1 Hide Building 25'x25', 1 Boiler Room 30'x15', 4x12 Marlow Cooker, 125 HP Brownell Boiler, 1 1/2 ton Ice Machine, 150 ton Hydraulic Press, 15'x15'x7 1/2' Cooler, 1—1/2 ton '48 Ford Truck, 1—1/2 ton '48 Ford Truck, 1—1/2 ton Studer Truck..... \$55,000.00

## Complete Rendering Plant

- 7659—RENDERING PLANT: 7 acres land, plenty of water, 1 Building 38'x40'—2 floors constructed of brick, cement & steel; Galv. building 18'x25' has 105 HP Boiler with Iron Fireman Stoker, brick smokestack; French Oil Mill Cooker, 5x10, with steam engine; French Oil Mill Hyd. Press, 300 ton, with pump..... \$13,500.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

## BARLIANT AND COMPANY



ROCKERS SALES AGENTS



7870 N. CLARK ST. • CHICAGO 26, ILL. • SHEDRAKE 3313

## SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies



# As DEADLY as a FIRING SQUAD!



## The New WEST ATOMIZER for Insect Control!

The revolutionary new West Atomizer, used with West Vaposector Fluid\*, is no "hit-or-miss" method. It's sure—quick—guaranteed to kill crawling and flying insects in large plants where perishables are processed or beverages bottled.

The West Atomizer dispenses an "Atomized Fog" which penetrates into such "hidden breeding places" as your plant's smallest cracks and crevices. It destroys insect life from egg to adult. The West Atomizer is automatic and easy to operate—a permanent installation which pays for itself in time, money, and product saved.

*A prompt, dramatic demonstration by one of West's trained specialists will quickly convince you! MAKE US PROVE WHAT WE SAY! WRITE US ON YOUR BUSINESS LETTER-HEAD NOW!*

\* West Vaposector Fluid is obtainable in non-inflammable, odorless and regular forms. Non-toxic as well as non-staining, West Vaposector Fluid is unsurpassed in insect killing efficiency and economy.

PRODUCTS THAT PROMOTE SANITATION

## WEST DISINFECTING Company

42-16 WEST ST., LONG ISLAND CITY 1, N. Y.

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